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Recorded Vol. 24. Page 59

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PREFACE.

This little book is the result of twenty years' experience, on the part of the author, in housekeeping. The receipts which it contains were, in great part, originally written down for her own convenience; others from time to time have been added, with the hope that they might be of service to her daughters. She has been led to suppose that they might be made useful to others, also; and for this reason, with the advice and encouragement of those on whom she ought to rely, they are now published.

Without comparing this book with any other works of a similar character, it is thought that it proposes the three following characteristics:

1. It contains no receipt which the author has not herself tried and proved, experimentally, to be good.

2. It contains a sufficient number of receipts to meet all the ordinary wants of a family.

3. A third object kept constantly in view has been to provide receipts, which will enable one to furnish a table handsomely, at the smallest expense.

Great attention has been given to the last point. Few persons are aware what a difference the mode of cooking makes in the cost of a year's housekeeping. Without any

increase of expenditure, one person, by means of good receipts, skilfully used, and by a tasteful arrangement of the table, will make a feast out of the articles of food which would have hardly sufficed another for the most indifferent meal. There are housekeepers whose table, notwithstanding great extravagance, is always disorderly and uninviting. They do not know how to make use of their materials, and they never get beyond a coarse, uninviting abundance. There are others, who, with the cheapest materials, and with very limited means, through good taste, good judgment, and good cooking, have always a table richly and handsomely furnished.

In this, and in other respects, the intention has been to prepare a work for practical use. One of the greatest conveniences to a young housekeeper, is a Cook-Book, on the excellence of whose judgment she may rely; while few things embarrass her more than one which is filled, not with a selection, but with an indiscriminate collection of receipts, good, bad, and indifferent, brought together hap-hazard, without any reference to their real value. This book has at least the negative merit of containing nothing inserted merely to swell the size of the volume; and it is believed that it may claim the positive merit of containing good and economical rules, sufficient to meet any wants which are likely to occur in the common round of a housekeeper's life.

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RECEIPTS.

PLAIN BREAD AND CAKE.

YEAST.

One handful of hops, boiled half an hour in two quarts of water; ten good potatoes boiled half an hour, and mashed very fine. Strain the water from the hops on to the potatoes, very hot; stir in two table-spoonsful of salt, and one pint of flour; set it to cool. When lukewarm add one pint of good brewer's yeast, and let it rise six hours. Strain all through a cullender or sieve; put into a stone jug stopped tight. It will keep three weeks in winter, and one week in summer.

BREAD.

Three quarts of flour, half a cup of yeast, one table spoonful of salt, warm water enough to make it into dough. Knead this until it is perfectly smooth. Be sure to get all the flour off the sides of

the pan; set it in a warm place to rise at night; in the morning dissolve one teaspoonful of saleratus in a little warm water; knead this well into dough, divide it into two loaves, and bake, in a tolerable hot oven, about three quarters of an hour.

A pint of Indian meal scalded, and mixed in with the flour, is by some persons considered an improvement.

THIRD BREAD.

One pint of rye meal, one pint of Indian meal, scalded, one pint of wheat flour, half a cup of yeast; mix it up with warm water into a stiff dough; set it to rise eight hours. Bake it either in loaves or biscuit; wet the hands in cold water to put it into pans. Bake it in a hot oven forty minutes.

BROWN BREAD.

One quart of Indian meal; one quart of rye meal; one large spoonful of salt; half a teacupful of yeast; half a cup of molasses; mix it with as warm water as the hands will bear; butter a deep pan; wet the hands with cold water, to put it in; set it to rise one hour. Bake it in a hot oven four or five hours; if baked in a brick oven, it is better to keep it in the oven all night.

BISCUIT.

Two quarts of flour; about two ounces of butter; half a pint of boiling water; one teaspoonful of salt; a pint of cold milk; mix this well together with the

hands, and set it to rise over night; in the morning dissolve a teaspoonful of saleratus in a little water, and mix it well into the dough; roll it on a bread board about an inch thick; cut it into small biscuits, and bake them twenty minutes.

SODA BISCUIT.

Two quarts of flour; four tea-spoonsful of cream tartar; two of soda; one of salt; mixed into the flour when dry; then mix it with cold milk to dough; bake them in a quick oven about fifteen minutes.

SHORT BISCUIT.

One quart of flour; a quarter of a pound of butter; a little boiling water to melt the butter; add milk enough to make a stiff dough; cut into small biscuits and bake them quick.

FLANNEL CAKES.

To two ounces of butter add a pint of hot milk to melt it; a pint of cold milk; five eggs; flour enough to make a stiff batter; one tea-spoonful of salt; two table-spoonsful of yeast; set it to rise in a warm place about three hours; butter the griddle, and pour on the batter in small cakes.

CORN MEAL CAKES.

One quart of sour milk; one table-spoonful of saleratus stirred in until it froths; four eggs; one table-spoonful of salt; as much meal as will make a stiff

batter; butter the pans; turn in the batter half an inch thick; bake it half an hour.

The above mixture fried on a griddle, as buckwheat cakes are, are very nice.

CORN MEAL CAKES.

One quart of milk; a quarter of a pound of butter; four eggs; one tea-spoonful of salt; (half a cup of sugar, if to the taste;) fine Indian meal, to make a stiff batter; bake it in tin pans half an hour.

SOUR MILK BISCUIT.

One quart of flour, a pint of sour milk, one tea-spoonful of saleratus, mixed into the milk until it froths; stir it into the flour cold; mix it quick, and bake it in a quick oven.

MUFFINS.

One quart of warm milk; a piece of butter about the size of an egg; four eggs; a table-spoonful of salt; one cup of yeast; flour enough to make a stiff batter; beat it up with a large spoon; put it to rise six hours; fill the rings half full; bake them about twenty minutes.

BUCKWHEAT CAKES.

One quart of buckwheat flour; half a cup of yeast; a table-spoonful of salt; warm water enough to make a batter not very thick; beat it well with a large spoon, and set it to rise about eight hours; heat the griddle, and rub it hard with a coarse cloth; have a

piece of pork about four inches square on a fork, rub the griddle with it; and turn the batter on in small cakes while hot.

RYE CAKES.

Two cups of rye flour; one cup of warm milk; one tea-spoonful of saleratus; half a tea-spoonful of salt; four eggs; beat it lightly; fill the cups one third full, and bake one hour.

RICE CAKES.

Boil a cup of rice very soft; mash it fine; add a pint of milk, and three eggs; stir in a little flour; butter the griddle, and turn on the batter in small cakes. Served with a little nutmeg and fine sugar.

WAFFLES.

Four eggs to a quart of milk; a quarter of a pound of butter; a little salt; flour to make a batter not very thick; heat and butter the irons well; fill them, and bake them very quick. If for tea, grate on a little nutmeg and sugar; if for breakfast, only butter them.

RICE WAFFLES.

A cup of rice boiled very soft and mashed very fine, add a little flour, and made the same as above.

SOUPS.

A CALF'S HEAD SOUP.

The head should be soaked in cold water, and washed very clean; to a large head take six quarts of water; boil it four hours; (the head may be dressed for dinner by directions on page 37;) strain the liquor into a stone jar, and set it away to cool over night, or until the fat cools; then skim off the fat; take two quarts of the liquor, one dozen cloves, one dozen pepper-corns, salt, two onions, two carrots and two turnips cut fine; boil this two hours; cut into small pieces what you have left of the head, or as much as is required, put it into a sauce-pan, with the rest of the stock, and boil it one hour; strain the liquor in which the vegetables were boiled, into this, and let it boil an hour and a half; then add three spoonsful of browned flour, braided into half a pound of butter and a pint of red wine; give it one boil. Have ready some force-meat balls, made of some of the head and brains, chopped fine and seasoned with pepper, salt, cloves, and sweet herbs, mixed very hard with two eggs, and fried in hot butter, also six eggs boiled hard, and two lemons sliced; put the force-meat balls, lemon, the yolk of the eggs, and three table-spoonsful of soy, into the bottom of the tureen; then turn the soup on this, and send it to the table very hot. All this will make about five quarts of soup.

GUMBO SOUP.

Take a shin of veal and an old fowl; put them into a soup pot with two carrots and two turnips sliced, an onion whole, and six quarts of water; boil it five hours; take out the chicken, and cut it into small pieces; cut two onions up in slices, fry them brown in butter; then take out the onion, and put in the pieces of chicken, and fry them brown; put the onions into a saucepan, shake a little flour into the hot butter, stirring it all the time; care should be taken that this does not oil or burn. When this is done, put it in with the chicken; strain the soup into it, and boil it half an hour. Take three quarts of oysters, wash them out of the liquor, strain the liquor into the soup, put the oysters in, and let it boil up once; mix three table-spoonsful of gumbo in half a pint of cold water; stir this in the soup, while the soup is boiling, but do not let it boil after the gumbo is put in.

Send to the table with the soup, a dish of boiled rice to eat with it; a spoonful of it should be served with each plate of soup.

PEA SOUP.

Put one quart of peas to soak over night in soft water; the next morning wash them out, and put them into a soup pot with two carrots, two onions, a stock of celery, and four quarts of water; let this boil four or five hours; (have boiling water at hand to add, as the water boils away much faster in pea

soup than any other kind); strain the soup through a very coarse sieve; have a piece of salt pork boiled in another pot one hour; then take it out and skin it; put the soup and the pork back into the pot, and boil it gently one hour, frequently stirring it with a large spoon; great care should be taken that it does not scorch.

OYSTER SOUP.

Take a shin of veal, put it into a pot with three quarts of water, two carrots and two onions cut up, pepper and salt; boil it three hours, then strain it all through a sieve; add three quarters of a pound of butter braided in three table-spoonsful of flour; stir it in, and give it one boil; have ready washed out of the liquor one gallon of oysters; strain the liquor into the soup; let it boil up; then put in the oysters, and a tumbler and a half of white wine; give it one boil, and send it to the table very hot.

WHITE OYSTER SOUP

Is made the same as the above, with the exception of the wine; instead of which, put a pint and a half of cream — and stir all the time until it is dished.

LOBSTER SOUP.

Take a shin of veal, two carrots, two onions, pepper, salt, mace, and four quarts of water. Boil it three or four hours. Break up a large lobster, take the meat out of the shell, break the shell up, and

put it into a saucepan with water enough to cover it. Let this simmer while the soup is boiling; then strain all this, and put it back into the soup pot; cut the lobster very fine, and put it into the soup; and boil it two hours. If you have the row of coral of the lobster, grate it and put it into the soup; it adds very much to the appearance of the soup. Add a quarter of a pound of butter, braided into two spoonsful of flour, a cup of white wine, and a spoonful of vinegar or the juice of a lemon.

VERY GOOD SOUPS

May be made with very little expense. In the winter you can keep cold meat and poultry bones several days, until you have enough to make a very nice stock, or the water that mutton, chicken, or turkey is boiled in. Let it stand in an earthen jar, and it will keep in cold weather two or three days.

A VERY SIMPLE SOUP.

Skim off the fat from mutton or chicken stock, put it into a soup pot with two or three carrots, turnips and onions, a cup of rice, the bones and bits of cold meat, pepper, salt, and a few tomatoes if you have them. Boil it four hours; then take out the bones and send it to the table.

A ROAST BEEF AND BOILED TURKEY SOUP.

Take the liquor that the turkey is boiled in, and the bones of the turkey and beef, put them into a

soup pot with two or three carrots, turnips and onions, half a dozen cloves, pepper, salt, and tomatoes if you have any. Boil it four hours, then strain all out. Put the soup back into the pot, mix two table-spoonsful of flour in a little cold water; stir it into the soup; give it one boil; cut some bread dice-form, lay it in the bottom of the tureen, pour the soup on to it, and color it with a little soy.

ROAST VEAL AND CHICKEN-BONES

Make a very nice soup boiled with vegetables as the above; but add a handful of maccaroni, break it up fine, and boil the soup half an hour after it is put in. Color the soup with a little soy or catsup.

ROAST VENISON SOUP.

Break up the bone, put it into a soup pot with about four quarts of water, carrots, onions, pepper, salt and cloves. Boil it three hours, then strain it. Take half a pound of butter braided in three spoonsful of flour and stir into the soup; let it boil up once; then add half a pint of red wine; cut some pieces of toasted bread in dice-form, and lay in the bottom of the tureen. Turn the soup on to it.

TO MAKE STOCK FOR WHITE SOUP AND GRAVIES.

Put two knuckles or shins of veal, two onions, two table-spoonsful of salt, into eight quarts of water. Boil this six hours; strain it into a stone jar,

and keep it in a cold place. When it is cold, take off the fat.*

WHITE SOUP.

Take as much of the stock as you think you want, put it into a saucepan with one or two carrots and turnips, one onion, a little rice or vermicelli, and about one fourth as much water as you have stock; a very little mace, pepper and salt, is required. Boil this one hour. Take out the vegetables, and serve it with the rice or vermicelli only.

A WHITE VEGETABLE SOUP.

Take a third as much water as you want soup; two carrots, two turnips, and two onions, cut them in dice-form; a very little celery, a table-spoonful of salt, and a little mace. Put this all into a saucepan, boil it one hour, add the two-thirds of stock. Boil this all together three quarters of an hour. If it is not seasoned to your taste, add whatever is required.

VERMICELLI SOUP.

Put a shin of veal, one onion, two carrots, two turnips, and a little salt, into four quarts of water. Boil this three hours; then add two cups of vermi-

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* This is very useful to put into any kind of white meat soups, gravies, and pies. There should be great care taken to skim all kinds of soups, particularly those made of fresh meat. The scum rises very thick just before it begins to boil, and that is the proper time to skim it.

celli, and boil it an hour and a half longer. Then, before serving, take out the bone and vegetables.

ANOTHER WHITE SOUP.

Make soup as above. Beat up two or three eggs and put into the tureen; then strain the soup through a sieve on to the eggs, stirring them all the time. Send it to the table immediately, or the eggs will settle if allowed to stand.

TOMATO SOUP.

Boil a shin of veal three hours, or take some soup stock. Cut up two onions, two carrots, and two turnips, and put with it; also pepper, salt, and one dozen tomatoes. Boil this two hours, and strain it through a sieve. Toast some pieces of bread a light brown, cut them in dice-form, and put them into the tureen. The soup should be turned on to the toast just before it is taken to the table, as soaking long spoils it.

MUTTON BROTH.

Boil a shoulder of mutton in four quarts of water two hours. Add one onion, two turnips, two carrots cut fine, one table-spoonful of salt, and one cup of rice. Boil this an hour and a half; cut a little parsley, and put it in five minutes before dishing. Dish the mutton with drawn butter and capers. Garnish the dish with carrots and turnips.

TO MAKE STOCK FOR BROWN SOUP.

Take two shins of beef, a shin of veal, eight quarts of water, one dozen cloves, and one dozen pepper-corns. Boil this eight hours; strain it into a stone jar, and when it is cold remove the fat.

This is a very nice stock to use instead of water in making gravies for any kind of dark meat, such as beef, mutton, venison, and all kinds of wild fowl.

A SHIN OF BEEF SOUP.

It is better to have the beef boiled the day before the soup is wanted; if that is not convenient, have the shin cracked up well, put it to boil in five or six quarts of water, boil it five or six hours, skim it very often; cut up very fine half of a white cabbage, chop two turnips, three carrots, and three onions; put them into the soup, with pepper and salt, and boil it two hours; half an hour before serving take out the bone and gristle. If you have some raised dough, make up a dozen little balls the size of a nutmeg, and drop them into the soup, and boil it half an hour.

OX-TAIL SOUP

May be made as the above. Straining the vegetables out, put the soup back into the pot; mix a pint of thickening of flour and water, season it with pepper, salt, and a little cloves; stir this all into the soup, and let it boil half an hour. The ox-tails are dressed the same, and put in instead of the shins.

GIBLET SOUP.

Take a scrag of veal, one dozen giblets, a little mace, pepper, salt, two onions, two carrots; put them into a pot with three quarts of water, and boil it three hours; strain the soup; cut up the gizzard and braid up the liver; put them into the soup; mix two spoonsful of flour with a quarter of a pound of butter; stir this into the soup with a cup of red wine, and let it boil up once.

COLD BEEF BONE, PIECES OF STEAK, ETC.

Put them into a pot with three or four quarts of water, two or three carrots, turnips and onions, a few cloves, pepper, salt, and half a dozen tomatoes if you have them; boil it gently three or four hours, then strain it all out, put the soup back into the pot; mix a table-spoonful of flour with water, stir it into the soup, and let it boil ten minutes; cut some pieces of toast fine, and put in.

A BROWN BEEF SOUP.

Cut what is called a vein of a round of beef in a square handsome form, weighing about six pounds; put it into a pot with four or five quarts of water, a dozen cloves, pepper and salt, and boil it three hours; cut in dice-form some carrots and turnips, chop up two onions and a head of celery, toast brown two slices of bread, put them all into the soup, and boil

it two hours; then take out the meat if it is not quite brown enough, and add a little soy.

This piece of meat makes a very nice dish next day. Cut up two carrots, one turnip, and two onions in dice-form; put the meat and vegetables into a sauce-pan, and add pepper, salt, a little cloves, and just water enough to cover the meat; stew it gently two or three hours; take out the meat, mix a little flour in water, and two spoonsful of mixed mustard; stir these into the gravy, give it one boil, and turn the gravy and vegetables over the meat.

A SOUP MADE QUICKLY.

Take two quarts of soup stock, put it to boil with an onion, two carrots and one turnip chopped fine, and season it with pepper and salt; if it is made of *brown* stock, add half a tea-spoonful of cloves, and boil it half an hour, then add a cup of red wine; but if it is made of *white* stock, put in half a tea-spoonful of ground mace, and a cup of white wine.

BEEF SOUP.

Take a head of celery, one quarter of a white cabbage shaved very fine, three carrots, two turnips, and two onions cut very fine; put this all into a soup pot, with two quarts of cold water, and boil it two hours; then add two quarts of the beef stock, boil this one hour; then take three spoonsful of flour, mix it with half a pint of water and a little salt and pepper; stir this into the soup half an hour before serving it; put

two table-spoonsful of India soy into the tureen, turn the soup on to it, stir it up, and serve it very hot.

CLEAR BEEF SOUP.

Make it as the above; put some pieces of bread toasted brown and cut into dice-form into the bottom of the tureen, and strain the soup on it through a sieve.

FISH.

CHOWDER.

Take a cod weighing about six pounds, and a haddock weighing four pounds; cut them in pieces about six inches square, wash them clean and wipe them dry, and dredge them with a little flour; cut into slices about a quarter of a pound of salt pork and two onions; fry the pork a nice brown in a pot large enough to make the soup in; then take out the pork and fry the onions, and be careful not to burn them; when these are done, put into the hot fat a layer of fish, then put in a little of the onion, a few bits of pork, a little pepper and salt, dredge in some flour; and if you like the flavor put in a little tomato, then another layer of fish, and then the seasoning, and continue this until the fish and seasoning are all in the pot; split eight hard crackers, dip them into cold

water, and lay them over the fish; put in hot water enough to cover the fish, and after it begins to boil, let it boil thirty minutes. Some like half milk and half water; if milk is used, the tomato should be omitted; for those who like spice, a little clove and mace, with a quart of red wine, is a great improvement.

BOILED COD.

The head and shoulders is considered the best to boil; lay it into cold water, with a handful of salt, and let it remain one hour; then scrape and wash it clean, rub a little salt and cayenne pepper into the body, flour a cloth, pin the fish up tight, and put it into boiling water; after it begins to boil, let it boil thirty minutes, or according to the size of the fish; serve it with drawn butter or oyster sauce.

BAKED COD.

A fish weighing six or eight pounds is a good size to bake; it should be cooked whole to look well. Make a dressing of bread crumbs, pepper, salt, parsley, and onion, and a little salt pork chopped fine; mix this up with one egg, fill the body, sew it up, lay it into a large pan; lay across it some strips of salt pork to flavor it; put one pint of water and a little salt into the pan; bake it an hour and a half; baste it often with butter; dish the fish, shake into the gravy a little flour, a little butter, and two spoonsful of tomato or walnut catsup; give it one boil, and turn it over the fish.

BROILED SCROD.

Take a small cod, or the tail of a large one, sprinkle a little salt over it, and let it remain over night; in the morning wash off the salt, and wipe it dry; set the outside to the fire first, and let it broil gently half an hour; when it is dished, rub it with a little butter and a very little pepper; send it to the table very hot.

HADDOCK.

Cut into square pieces a haddock, lay them into a saucepan with a little salt, red pepper, a little mace, and some small pieces of butter; dredge in a little flour or cracker crumbs, and then another layer of fish and seasoning; cover this tight, and let it simmer gently one hour; dish it very carefully, and turn the gravy over the fish.

TO STEW HADDOCK IN ITS OWN LIQUOR.

Take a haddock, split it open and take the bone wholly out; then cut the fish into square pieces about the length of your finger; take some pounded mace and cayenne mixed, and put it upon the pieces of fish with your fingers in spots, not quite an inch apart upon the inside; then butter the sides and bottom of a large stewpan, put the fish in skin side down, close together, but not one upon another. The pan must be cold when the fish is put in; let it stew slowly about an hour and a quarter; just before it is quite done mix some butter and flour well together,

add a glass of white wine, and when well mixed turn it into the pan, and let it boil about ten minutes; when ready for serving, take the fish out carefully in a deep dish, the spiced side up, and pour the gravy over it.

FRIED COD AND HADDOCK.

Cut the fish in pieces about the size to help at table, wash and wipe them dry, roll them in Indian meal. Fry some pieces of salt pork; take out the pork, and put into the frying-pan some lard. When it is quite hot, put in the fish and fry it a light brown. Dish it with the fried pork. Serve with drawn butter in a sauce tureen.

FRIED SMELTS.

Split them just far enough to clean them, lay them in salt and water, and let them remain an hour; then wash them clean and wipe them dry. Have ready two eggs beat up in a plate, and some cracker crumbs. Put about two pounds of lard into the frying pan, set it on the fire until it is very hot, dip the smelts into the egg, roll them in the crumbs, and put them into the boiling fat. Fry them a light brown; serve them hot, with drawn butter.

FRIED PERCH.

Clean all off but the heads; prepare them the same as smelts. They require a longer time to fry than smelts, being larger and thicker.

Fresh cod's tongues, fried in the same way, are very nice.

FRIED SALMON.

Cut the salmon into slices half an inch thick, shake some flour over them, and fry them in butter, or in sweet oil, or with egg and crumbs, as smelts.

FRIED HALIBUT

Is fried the same way as salmon.

BOILED SALMON.

Salmon should be well cleansed, but not soaked in water; rub a little salt into the body, flour a cloth and pin it up, and put it into boiling water. For a piece weighing six pounds, after it begins to boil let it boil about half an hour. Serve it with drawn butter and eggs, or lemon fish sauce, or lobster sauce.

BROILED SALMON.

It may be either cut in slices, as fried salmon, or split to the tail; broil it very quick, and when it is dished rub some butter over it.

BOILED HALIBUT.

Some like the tail best, but the next cut is nicest, and a much handsomer piece to dish. Rub a little salt over it, and lay it in cold water a little while; then wash it and scrape it very clean, put it into a floured cloth, and then into boiling water. A piece weighing eight pounds would require thirty-five minutes to cook.

BROILED HALIBUT.

The nape, a large one, is the best piece for broiling. Sprinkle a little flour over it, wash it, and wipe it dry; put the outside to the fire first, and broil it moderately a half an hour. When it is dished, spread a little butter and pepper over it.

BROILED MACKEREL.

Split it down the back, sprinkle it with a little salt, and broil it before a quick fire. Put the outside to the fire first. When done, spread over it some butter, and send it to the table very hot.

BOILED MACKEREL.

Draw the inwards out at the vent, and then put the mackerel, if two, into separate cloths. Boil them twenty minutes, and serve them with drawn butter.

SMALL MACKEREL

Are very nice, cut and fried the same as cod fish.

SALMON TROUT.

Salmon trout are broiled or fried the same as mackerel. Serve it with fish sauce.

TAUTOG, OR BLACK FISH.

This fish is very hard to clean. Lay them in a pan, and pour boiling-hot water over them; then

scrape them very hard until you get off all the scales; then wash and clean them in cold water. Let them lay in salt and water a while. Make a dressing of bread crumbs, pepper, salt, a little clove, a great deal of parsley, one onion, and a little salt pork, chopped fine. Mix this all up with a little butter. Then stuff the fish, and sew it up; put it into an iron pan, lay some strips of salt pork over it to flavor it, and put into the pan a pint of water and a pint of red wine; set it into the oven of the range, and do not quite close the door. Let it stew gently one hour and a half. Baste it very often with the wine and butter. When the fish is done, thicken the gravy with a little flour and butter; give it one boil, and turn it over the fish.

EELS.

After they are skinned, turn boiling water over them, and let them remain about half an hour. To fry them, cut them up in pieces about six inches long, and fry them the same as codfish.

BAKED EELS.

Sprinkle some flour over them, and some pieces of butter; put them into a pan with a little water, and bake them half an hour. When they are dished, make a gravy in the dish that they were baked in with some butter, flour, a little water, mustard and catsup. Give it one boil, and turn it on the eels.

SALT FISH, OR DUN FISH.

If you wish to cook a fish whole, put it into the fish kettle with six or eight quarts of water at night; the next morning wash it clean out of the water, wash out the kettle, put in the fish again, with as much clean water as at first, and set it so near the fire as to scald, but not to boil. One hour before dinner time, take the fish up into a pan of clean cold water, wash off all the skin and fins, wash out the kettle again, and lay in the fish carefully; add fresh water, and set the kettle on the fire to boil thirty minutes; dish it in a clean napkin, on a fish dish; to eat with drawn butter and pork scraps.

To make what is called scraps, cut a quarter of a pound of fat salt pork into very small square pieces; put it into a frying-pan, stirring them frequently until the fat is extracted, and the scraps are done light brown.

If you do not wish to cook a whole fish, cut it into pieces about eight inches square; when dished, garnish with eggs boiled hard, and cut into slices, with boiled beets. Beets should always be served with salt fish.

TO MINCE FISH.

Chop the fish very fine; chop half as much more boiled potatoes as fish; fry out the pork as before stated; mix the potatoes and fish together, put it into the hot fat, stir it up well, add a little hot water and a piece of butter the size of an egg; stir it all

up well until it gets very hot; let it stand until it browns a little, and serve it hot; or mince the fish as before directed, make it into balls, and fry them in pork or butter.

STEWED OYSTERS.

Wash a gallon of oysters; let the liquor stand and settle about ten minutes; strain it through a fine sieve into a saucepan; add one third as much cold water as liquor, and a quarter of a pound of butter; braid into it a little flour or cracker crumbs, and stir this into the liquor; add a little cayenne pepper, and mace if liked, and boil this up; add the oysters, toast half a dozen crackers, and butter them a little; lay them into the oyster dish, and pour the oysters on to them. Before dishing, add a wine glass of white wine, or half a wine glass of vinegar.

SCOLLOPED OYSTERS.

Wash out of the liquor two quarts of oysters; pound very fine eight soft crackers, or grate a stale loaf of bread; butter a deep dish, sprinkle in a layer of crumbs, then a layer of oysters; a little mace, pepper, and bits of butter; another layer of crumbs, another of oysters, then seasoning as before, and so on, until the dish is filled; cover the dish over with bread crumbs, seasoning as before; turn over it a cup of the oyster liquor, or a cup of white wine; set it into the oven for thirty or forty minutes to brown.

FRIED OYSTERS.

Take large oysters, wash them clean out of the liquor, and wipe them dry; dip them in eggs, and then in crumbs, and fry them in hot fat.

A DISH OF COLD OYSTERS

Is very nice in warm weather, to serve before meats instead of soup.

OYSTER PIE.

Wash out of the liquor two quarts of oysters; season them with pepper, a little mace, a glass of white wine; add a cup of very fine cracker crumbs, and some little bits of butter; put them into the pie dish, lined with paste; add half the liquor. The dish must be quite full, and covered with a rich puff paste; baked until the crust is done.

OYSTER PATTIES.

Line small patty pans with a good paste; cut some covers to the pans with a rich puff paste; bake the crust on tin sheets; wash a quart of oysters out of the liquor, and put them into a saucepan; add a piece of butter the size of an egg, half a tea-spoonful of mace, a wineglass-full of white wine, the juice of a lemon, and a very little flour; give them one scald, stirring all the time; fill the patties, put on the crust, and send to the table immediately, as the crusts should not get soaked before using them.

STEWED LOBSTER.

Take out all the meat and soft part from the body, and cut it up into small bits; put them into a sauce-pan with two cups of white stock, a little mace, cayenne and salt; drudge in some flour, some bits of butter, and stew it about ten or fifteen minutes; stir it frequently, and when done, add a little vinegar or white wine.

MEATS.

ROAST BEEF.

A PIECE of beef weighing ten pounds, requires two hours to roast. Allow ten minutes to every pound over or under this weight. Do not put the meat too close to the fire at first. When half done turn the fat out of the roaster, then baste the meat with the drippings of the meat two or three times. Do not salt or flour it until nearly done. Just before dishing, dredge on a little salt and flour, baste it well, and set it close to the fire to froth.

The second cut of the sirloin, the second cut of the ribs, and the back of the rump, are considered the best parts for roasting.

TO MAKE A GOOD BEEF GRAVY.

Take the drippings from the meat, turn it into a saucepan, and add a cup of boiling water; shake in a little flour and salt, and let it just come to a boil, stirring it all the time; add a table-spoonful of soy or tomato catsup.

BEEF STEAK.

A rump steak is the best; a sirloin is the next best. To broil a steak requires a quick fire. If cooked by a range, it should be put in front, and not on the top. Never use a fork to turn the steak, nor salt it while cooking.

A steak half an inch thick requires ten minutes, and one an inch thick requires fifteen minutes. Have ready a *hot* dish, put the steak upon it, and a little butter upon both sides; salt and pepper to suit the taste; adding a little tomato catsup to the gravy improves it.

Waterman's patent gridiron is the best to use with a range.

BEEF STEAK WITH OYSTER SAUCE.

Cook the steak as above. Take the liquor of a quart of oysters, put it into a saucepan with about six ounces of butter mixed with a little flour, and let it come to a boil; turn in the oysters; let this boil up once; turn it on the steak, and send it to the table very hot.

BEEF STEAK WITH SMOTHERED ONIONS.

Cook the beef steak as before directed. Cut up six onions very fine, put them into a saucepan with a cup of hot water, a piece of butter about the size of an egg, pepper, salt, and a little flour; let it stew until the onions are quite soft; turn this over the steak quite hot.

ALAMODE BEEF.

Take a piece of the round of beef, weighing about ten or twelve pounds; tie it up with a strong string, in the form of a round. Take half a table-spoonful of pepper, one of salt, one of ground cloves, and two of sugar; rub these all over the meat the night before it is to be cooked; make a nice force meat of half a brick loaf of crumbs, two sausages, one onion chopped fine, two table-spoonsful of sweet herbs, one of cloves, one of salt, half a one of pepper, and two eggs. Mix them well together. Make holes in your meat about two inches apart, fill them with the dressing, and sew them up. Stick an onion full of cloves, put it into the pot, and add one quart of water, and one quart of red wine. Place skewers in the pot, about two inches from the bottom; lay your beef on them; cover the pot very tight, to prevent the steam from escaping. Let this stew gently four hours; turn the meat two or three times while cooking; turn a pint of red wine over the meat; let it stew an hour longer; thicken your gravy with a little flour and a little salt, skim off the fat, and

boil it up once. Turn a part over your meat when dished, and send the remainder of it to table in a sauce tureen.

BOUILLI BEEF.

Put a part of a brisket of beef, weighing six pounds, into a saucepan, and cold water enough to cover it. Let it boil until the scum rises, and skim it nicely; add two carrots, two turnips, and one onion, cut in dice form; stick an onion full of cloves. Let all this simmer three hours. Add one tumbler full of red wine, two tea-spoonsful of mixed mustard, and one table-spoonful of soy. Let it simmer one hour. When done, sprinkle over it some pickled cucumbers, cut very fine; stir a little flour into your gravy, give it one boil, turn it into the dish with the meat, and send it to the table very hot.

A BEEF PIE.

Take cold roast beef or steak, cut it into thin slices, and put a layer into a pie dish; shake in a little flour, pepper, and salt; cut up a tomato (if you have it), or onion chopped very fine; then another layer of beef and seasoning, and so on until the dish is filled. If you have any beef gravy, put it in; if not, a little beef drippings, and water enough to make sufficient gravy. Have ready one dozen potatoes well boiled and mashed; add half a cup of milk or cream, and a little butter and salt. Spread it over the pie as a crust, an inch thick; brush it over with egg, and bake it about twenty-five minutes.

BEEF OLIVES.

Take a slice of the round of beef about an inch thick, beat it with a rolling pin to the thickness of half an inch, and cut it into four inch squares. Have ready some dressing, made of beef, a little salt pork, one onion chopped very fine, one cup of bread crumbs, pepper, salt, cloves, and sweet marjoram. Mix all this up with an egg, put it into the pieces of steak, and sew them up in the form of olives; lay them in a tin pan with a cup of brown stock, sprinkle a little flour over them, and set them in the oven. When half done, baste them with a little butter. They require about twenty minutes' cooking. Dish your olives; add to the gravy half a cup of boiling water, a small piece of butter, a little flour, and two tea-spoonsful of soy. Give this one boil, and turn it over the olives when ready to send to the table.

TRIPE.

The honey-comb part is the best. Cut it in square pieces of about six inches, wash it in salt and water, wipe it dry, dip it in eggs and crumbs or batter, and fry it in hot fat. Serve it with oyster sauce. After dishing the tripe, turn a quart of oyster sauce over it.

CORNED BEEF.

The navel end of the brisket is the best piece to boil. It should be put into cold water. Just before it boils take the scum off. A piece of beef weighing

eight pounds requires five hours' boiling. Before sending to the table, the bone should be taken out, and the beef pressed half an hour. If done so, it looks much nicer and cuts better.

EDGE BONE OF BEEF

Weighing ten pounds, should be boiled three hours, as this piece should be a little rare.

BRISKET OF BEEF STUFFED.

A piece weighing eight pounds requires about five or six hours to boil. Make a dressing of bread crumbs, pepper, salt, sweet herbs, a little mace, and one onion chopped fine and mixed with an egg. Put the dressing in between the fat and lean of the beef, and sew it up tight; flour a cloth, pin the beef up very tight in it, boil it five or six hours. When it is done, take the cloth off, and press it until it is cold. This is to be cut in thin slices and eaten cold.

SALTPETRED TONGUE

Requires five or six hours to boil. When done, lay it into cold water three minutes; peal off the skin, beginning at the tip end of the tongue, as it comes off much easier.

BOUILLI TONGUE.

Take a fresh beef tongue, and boil it two hours. Lay it into cold water about five minutes, skin it,

and let it remain until the next day; then dress it the same as bouilli beef. This makes a very nice dish.

ROAST LEG OF MUTTON.

A leg of mutton weighing ten pounds should be roasted two hours. When half done, turn the fat out of the roaster; then what drips from the meat, you baste the meat with. Make the gravy the same as for roast beef, or add a few spoonsful of currant jelly and a cup of red wine. Ten minutes more should be allowed for every extra pound of mutton.

ROAST SADDLE OF MUTTON.

A saddle of mutton, weighing eight pounds, requires three quarters of an hour to cook; the gravy is made the same as for a leg of mutton.

A SHOULDER OF MUTTON ROASTED,

Weighing six pounds, requires one hour to roast; if stuffed, half an hour longer. Before cooking it, take out the bone, and fill the space with a dressing of bread crumbs, pepper, salt, sweet marjoram, one egg, and a small piece of butter.

A LEG OF MUTTON BOILED.

A leg of mutton, weighing ten pounds, requires an hour and a half to boil. Flour a cloth, tie the meat in it very tight, and put it into boiling water; when done, put it into a pan and turn cold water over it

and let it remain two minutes before removing the cloth; this makes the mutton look very white.

A SHOULDER OF MUTTON BOILED

Is cooked in the same way as a leg, except that it takes a half an hour less time to boil.

HARICÓT MUTTON.

Take a cold leg of boiled mutton, or a small one not boiled, and put it into a saucepan that covers close; cut into dice-form two carrots, two turnips, and two onions; put them around or under the mutton, add eight or ten cloves, pepper, salt and water enough to cover the mutton; simmer it four hours, and the water will waste away, leaving enough to make the gravy; after taking out the meat, skim off all the fat you can before making the gravy; about half an hour before dishing, stir in a cup of white wine and two tea-spoonsful of soy; dish the mutton; stir a little flour into the gravy, give it one boil, and then turn the vegetables and gravy over the meat.

MUTTON CHOPS,

If broiled on a gridiron, should be wrapped in paper; they require about ten minutes to cook; when they are taken out of the papers to be dished, season them with pepper, salt, and a little butter.

ANOTHER MODE.

Lay the mutton chops into a pan, dredge a little flour over them, put them into the oven with the

door half open; they require about fifteen minutes to cook; have prepared a hot dish; after you dish the chops, dredge a little flour into your gravy, with a few spoonsful of hot water, tomato catsup, pepper, and salt; give it one boil, and turn it over the chops.

ANOTHER MODE.

Beat up an egg, and season the chops with pepper and salt; dip them in the egg, and then roll them in bread crumbs; put them into a pan, and set them in the oven; cook them about fifteen minutes; after dishing the chops, add to your gravy a little butter, red wine, and currant jelly; dredge in a little flour; let it boil once, and turn it over the chops.

A FILLET OF VEAL ROASTED.

The bone should be taken out; fill the cavity with a dressing made of bread crumbs, pepper, salt, and sweet marjoram, a piece of butter the size of an egg, or a little fat pork chopped very fine, and one egg; mix this up well; skewer the veal tight to keep the dressing in. It adds to the look and taste of a fillet of veal to lard it with pork; if this is not done, it should be basted often with butter. A piece weighing eight pounds requires four hours to roast.

A LOIN OF VEAL

Is very nice, roasted plain; it is, however, very palatable cooked the same as a fillet of veal, by

taking out the kidneys, and putting dressing in their place. It requires three hours if roasted plain, and three and a half hours with dressing.

A BREAST OF VEAL, ROASTED,

Requires an hour and a half to roast; a few strips of pork laid across it makes it much nicer.

BOILED VEAL.

A fillet or shoulder of veal is very nice boiled; prepared the same as to roast. Boil three hours, and serve with celery or oyster sauce.

TO RAGOUT A BREAST OF VEAL.

Lay a breast of veal in a pan with a pint of water, a little salt, pepper and mace; to stew an hour and a half, and turn it once or twice; make some force-meat balls, with a little veal chopped fine, a few bread crumbs, sweet herbs, salt, pepper, a little butter, and one egg; mix it well together, and make it into small balls, and lay them on the meat; baste it with butter, dredge on a little flour, set it into the oven to brown about twenty minutes, and dish the veal; add to the gravy a glass of white wine, a little butter, and a little flour; give it one boil, and pour the gravy over the meat.

A RAGOUT VEAL WITH VEGETABLES.

Cut in small dice-form one carrot and one turnip,

chop one onion fine, and put them into a pan with a quart of water, a little pepper, salt, and mace. Put in the veal; set it into the oven; turn the meat once or twice; stew it two hours; take it out, dredge on some flour, and baste it with the gravy. Set it into the oven again to brown. When done, dish the meat, stir into the gravy a little flour, a little soy or tomato catsup, give it one boil, and turn it over the meat.

A VEAL PIE.

A rack of veal cut into small pieces, parboil in water enough to fill your pie dish; when about half cooked, take the veal out to cool, season the gravy with pepper, salt, a little mace, and a little salt pork; dredge in a little flour, line the sides of your dish with paste, lay in your meat and gravy, cover it with a thick paste, and cut a little hole in the top. Bake it half an hour.

VEAL CUTLET.

Fry half a dozen slices of salt pork a nice brown color; take out the pork and keep it hot; and add a few spoonsful of cook fat. A slice from the leg of veal makes the best cutlet. Wash and wipe the slices very dry; have ready an egg beaten, and some bread crumbs; dip the cutlet first into the egg, and then into the crumbs; lay them into the hot fat; fry about fifteen or twenty minutes, or until they are of a nice brown. Dish the cutlets. Make your gravy

by adding a little hot water and butter; dredge in a little flour and soy, and give it one boil, stirring it all the time; turn it over the cutlets, garnished with scraped horseradish and the salt pork.

VEAL CROQUETES.

Mince the veal very fine, and season it with a little pepper, salt and mace; with the hands make it into balls the form of a pear, roll them in egg, and then in crumbs. Fry them in hot fat, and dish them on the large end; place a stalk of parsley in the small end; garnish with parsley.

MINCE VEAL.

Take cold roast or boiled veal, and chop it very fine; season it with pepper and salt. If you have any cold gravy, put it with it; if not, butter will answer. Heat it very hot, stirring it often that the gravy may not oil; serve it on slices of toasted bread, and garnish with lemon.

A CALF'S HEAD.

Soak a calf's head in cold water two hours, take out the brains, scrape the head very clean, flour a cloth, pin up the head very tight, and put it into six or eight quarts of water to boil with two pounds of salt pork. Tie up the brains in a piece of cloth separately. Let the head boil about two hours, then add the liver, lights and brains, and let it all boil two hours more. Remove the cloth, and the large

bones will come out very easily from the head; lay it on a dish with the skin side up; this is to be kept hot while making the gravy; then take a quart of the liquor that the head was boiled in, one third of the liver chopped very fine, the brains braided up with a spoon, a quarter of a pound of butter, two table-spoonsful of flour, pepper, salt, and sweet marjoram. Put this together into a saucepan and let it boil; then add two table-spoonsful of vinegar; divide the liver and head, skin the tongue, and lay it on around the head on the dish; put a part of the gravy over the head, and send the remainder to table in a gravy dish. Garnish your dish with scraped horseradish and lemon sliced.

TO STEW A CALF'S HEAD.

Boil the head, so that the large bones can be taken out with ease, but not enough for eating; put some butter into a stewpan or baking kettle; when the butter is melted, put the jelly part of the head down with it, so as to brown it handsomely. Move it a little while cooking, lest it should stick to the bottom. Then turn over the head, dredge flour around the kettle enough to thicken the gravy, and let it brown a little; take about a quart of the liquor in which the head was boiled, and pour it on the head in the kettle; put in half a tumbler of wine, red and white mixed together, a little sweet marjoram, some grated nutmeg, a little mace, a clove or two pounded,

a little cayenne, and a little black pepper and salt to your taste. With all these condiments season the gravy; then slice some of the liver and tongue which has been previously parboiled; stew all an hour or more, watching it constantly lest it stew too much. Garnish with egg balls, force-meat balls, and sliced lemon. The brains should be taken out and boiled separately from the head, and added just before serving it all up.

CALF'S FEET.

Boil about three hours in four quarts of water; then take out the large bones, split the feet, and lay them into a saucepan; shake in a little flour, two ounces of butter, a little pepper, salt, mace, half a teacup of white wine, a table-spoonful of vinegar, and two teacups of the liquor in which the feet were boiled. Simmer this all together about ten minutes, and send it to the table very hot, garnished with sliced lemon.

The remainder of the liquor in which the feet were boiled may be used for jelly, as directed for calf's foot jelly.

BAKED CALF'S LIVER.

Lard it with fat pork, and put it into an iron pan with a pint of water or veal stock. Bake it three quarters of an hour, basting it frequently. Have prepared some maccaroni, well boiled in milk and water. Dish the liver, lay around the maccaroni,

add to the gravy a piece of butter the size of an egg, a little flour, pepper, salt and soy. Boil it up once, and turn it over the dish.

SWEET BREADS.

Lard them with salt pork, and boil them in clear water about fifteen minutes; put them into cold water about ten minutes, and put them into a pan. Dredge in a little flour, about half a pint of hot water, very little mace, pepper, and salt; set them into the oven to brown about twenty minutes. Dish the sweet breads, add to the gravy a piece of butter about the size of an egg, and a little flour; give it one boil, and turn it over the sweet breads hot. Garnish the dish with sliced lemon and parsley.

VEAL OLIVES.

Veal olives are made in the same manner as beef olives.

ROAST LAMB.

The fore quarter is much the best piece to roast. It should be roasted about one hour and a half, and frequently basted. To make the gravy, take all the dripping from the tin roaster, add a very little water, a little salt and flour, and give it one boil.

MINT SAUCE,

To serve with roast lamb. Take a bunch of green mint, and chop it very fine with a knife; add a tea-

cup of fine brown sugar, and a teacup of sharp vinegar. Stir this up, and send it to the table in a sauce-boat.

A BOILED LEG OF LAMB.

A common sized one should be boiled about an hour and a half; drawn butter and parsley to be served with it.

LAMB CUTLETS AND CHOPS.

Dressed in the same manner as mutton chops. (See page 33.)

ROAST VENISON.

A leg of venison weighing fourteen pounds should be roasted one hour if eaten on blazers; if on hot plates, two hours. The dry skin should be taken off with the fingers, not with a knife. The spit should be turned very often. When half done, it should be basted with flour, butter, and red wine very frequently, until done. To make the gravy, take the shank of the venison, crack the bone, a pound of juicy beef, an onion stuck full of cloves, a little pepper and salt. Put it into a saucepan with two quarts of water, and boil it gently three hours. Strain this, and add to it the drippings from the venison, with nearly a quarter of a pound of butter; braid in two table-spoonsful of flour, a teacup of red wine, and a teacup of currant jelly. Stir it all up, and let it boil about five minutes.

A SADDLE OF VENISON.

A saddle of venison is much the best piece of the deer. It requires but half the time to roast this as it does the leg, for it is a much thinner piece. Dressed in the same manner as the leg.

A VENISON STEAK.

Cut steaks from the leg half an inch thick, broil them about five minutes; season with pepper, salt, and butter. If you have it, a cup of the roast venison gravy very hot is very nice poured over it; or half a cup of red wine, and half a cup of currant jelly, thickened with a little flour and butter, boiled up and turned over the steak. It should be served very hot.

VENISON PIE.

Take the breast and neck of venison, and cut it into small pieces. Season with pepper, salt, and a little ground cloves, and dredge it well with flour; put it into the pie dish as close as possible, fill up the dish with some of the roast venison gravy, or gravy prepared in the same manner, and cover the dish with a nice crust. Bake it half an hour.

ROAST PIG.

Make a dressing of bread crumbs, a little salt, pepper, sage, sweet marjoram, an onion chopped fine, butter, two eggs, and a little salt pork, and fry this a little; when cold, stuff the pig, sew it up, and then wash it in salt and water; baste it often. A

pig weighing nine pounds requires four hours to roast it.

A SPARE RIB OR CHINE OF PORK

Is much nicer if rubbed over, before it is roasted, with a little pepper, salt, and fine sage. Take all the fat out of the roaster when about half done, and then with the dripping make the gravy.

FRIED PORK STEAKS.

Fry a few slices of salt pork, take them out of the frying pan, dredge a little flour over the steaks, and a little pepper and salt; fry them fifteen or twenty minutes slowly. Slices of apple fried in the fat are very nice to eat with the pork.

FRIED PIGS' FEET.

Make a batter with a little flour, water, a little salt, and one egg. Dip the feet in to cover them. Have your fat hot, and fry them until quite brown. Make a little drawn butter, and add a spoonful of vinegar to serve with them.

PIGS' HEAD CHEESE.

Boil a pig's head until the bone comes out, and chop this very fine; pound about eight soft crackers very fine, and mix this up well; add some sweet herbs, pepper, salt and spices. Put this into a mould, and press it for two or three days. It is very nice cut into thin slices, and eaten cold.

ROAST HAM.

Spit a ham; set it before a moderate fire to roast about two hours, turning the spit frequently; then take it up on to a dish, peal off the rind, scrape all the fat out of the roaster, put it to the fire to roast again about two hours more; basting it frequently in the same way as for beef. To make the gravy, put the dripping from the roaster into a saucepan, add a cup of water, a little flour, and give it one boil. Served in a sauce tureen.

A roasted ham is far superior to a boiled one.

BOILED HAM.

A ham should be put into cold water enough to more than cover it, and boiled gently. A ham weighing fifteen pounds requires five hours' boiling. When about half done, and a part of the water has boiled away, add, if approved, a bottle of champagne, or a pint of good white wine vinegar; cover the pot close, to keep the flavor of the wine.

An *old* ham should be laid in cold water over night.

POULTRY.

ROAST TURKEY.

A TURKEY should be well singed and cleaned of pinfeathers; then draw the inwards. Be sure you take every thing out that is inside. Lay the turkey into

cold water, clean the gizzards, liver, heart and neck; let all soak one hour if you have time. Wash all very clean, wipe the turkey very dry, inside and out. Make a dressing of two cups of bread crumbs, one tea-spoonful of salt, two large spoonsful of sweet marjoram, two spoonsful of butter, one egg, and mix them well together. Cut the skin of the turkey in the back part of the neck, that the breast may look plump; fill the breast with the force meat, and sew it up. If you have any more force-meat than is required for the breast, put the remainder into the body, and skewer the vent; tie the legs down very tight, skewer the wings down to the sides, and turn the neck on to the back with a strong skewer. Baste with salt and water once, then frequently with butter; fifteen minutes before dishing, dredge with a little salt and flour, and baste with butter for the last time. This will give a fine frothy appearance, and add to the flavor of the turkey.

To make the gravy, put the gizzard, neck, and liver into a saucepan with a quart of water, a little pepper, salt and mace; put it on the fire, and let it boil to about a half pint. When done, braid up the liver very fine with a knife, put it back into the water it has boiled in; then add the drippings of the turkey and a little flour, and give it one boil, stirring it all the time. Dish the gizzard with the turkey. Allow twelve minutes to a pound for the time to roast a turkey.

A turkey weighing ten pounds requires two hours

to roast with a clear fire, not too hot. Turn the spit very often.

BOILED TURKEY

Is dressed the same as for roasting, except in the dressing. Put in the pork chopped very fine, instead of butter. In trussing, turn the wings on the back, instead of the sides, as for roasting; flour a cloth well, pin up the turkey tight, put it into boiling water where one or two pounds of salt pork have been boiling some time; let this boil with the turkey Dish the pork with the turkey on a separate dish with some parsley. Serve with oyster sauce.

A turkey weighing eight pounds requires an hour and a half to boil.

ROAST CHICKENS.

Dress and roast the same as a turkey. A pair of chickens weighing six pounds requires an hour and a half to roast. Make the gravy the same as for a turkey, except the mace, which is to be omitted.

BOILED CHICKENS.

Dressed and boiled the same as a turkey. Some cooks do not stuff boiled chickens or turkeys; but the dressing adds as much to the boiled as to the roast. Pork boiled with chickens is very necessary. A pair of chickens requires from one to two hours to boil, depending upon the size and age.

TO BONE, AND COOK A BONED TURKEY.

Clean the turkey well, lay it on the table, have a small sharp-pointed knife; begin at the wing, pass the knife close to the bone, cut the flesh from the bone, and keep the skin as whole as possible; then pass the knife on each side of the breast, and then around the legs; split the back about half way up, and draw out the bones. Have ready a stuffing made of the meat of a chicken chopped very fine, bread crumbs, pepper, salt, mace, sweet marjoram, a piece of butter, and two eggs, all well mixed up. Fill the turkey and sew it up, preserving the form. Have two calves' feet cracked up well, and the bones that have been taken out of the turkey put into a deep saucepan with one onion and one carrot cut very fine, mace, pepper, salt, and a few cloves. Lay the turkey on the bones, and add two quarts of water; cover it tight, and let it simmer three hours, then take out the turkey, flour it and baste it well with butter, and set it in the oven to brown. If there is not one quart of gravy, add more water, and let it boil half an hour. Beat up the whites and shells of two eggs, and stir into the gravy, and let it boil fifteen minutes; strain it through a cloth into a jelly mould. When the turkey is cold and the jelly is hard, dish the turkey with the jelly on the breast.

This is considered a very nice supper dish.

HASH TURKEY OR CHICKENS.

Cut the meat from the bone, take off the skin, cut the meat into small pieces, put them into a saucepan

with a little pepper, salt, and if you have it a little cold gravy; if not, put in a little butter and a cup of hot water. Dredge in a little flour, cover it very tight, and simmer it ten or fifteen minutes. Stir it frequently to prevent from frying.

CHICKEN PIE.

Cut the chicken into four quarters. Season them with pepper, salt, a little mace and sweet marjoram. Lay the chicken into the dish very close, dredge in some flour, a little butter in small bits, and a cupful of hot water (or veal stock) enough to fill the dish. Make a good paste crust, line the sides of the dish and rim, put in the chicken, cover it over with the crust, cut a hole in the top, and bake it half an hour. If the chickens are not very young, they should be boiled, half an hour after they are cut up, with some strips of pork.

EAST INDIAN CURRY.

Skin a chicken, cut it in small pieces, take two table-spoonsful of flour, and one of curry powder; stir them together dry, dip the chicken into it, and fry it a fine light brown. It may be fried in pork or butter; put it into a pot and pour over it boiling water enough to cover it; let it boil slowly until tender. Mix the remainder of the flour, and curry with a little water, and put into the pot, and boil it a few minutes more; salt to the taste.

To be eaten with rice boiled tender, but dry; it must look like a snowball.

WHOLE CHICKENS CURRIED.

Put the chickens whole into a saucepan, with a little pepper, salt, and a few pieces of pork; cover them with cold water. When about half done, add a cup of rice and a little more water if required. Let it boil until the chicken is quite tender, then put the chicken on a dish, and mix with the gravy a large spoonful of curry, stir it in well, and turn it over the chicken.

CURRY CHICKEN.

Cut the chicken into good shaped pieces, put it into a saucepan with a few little pieces of salt pork, an onion, and a little salt. Put in cold water enough to cover it; let it simmer over the fire until the chicken is very tender, and the water has simmered almost away; then mix a table-spoonful of curry in a little water, stir this with the gravy, and let it stew with the chicken ten minutes. Have ready some rice boiled and formed in cups. Dish the chicken, take out the onion, turn the gravy over the chicken, and lay the rice around the dish.

FRICASSEE OF CHICKENS.

Cut the chicken into good shaped pieces, wash and dry them well; put into a deep frying-pan half a pound of butter, and put it over the fire until it melts. While it is quite hot, lay the chicken in to fry a little on both sides, then turn in a cup of boiling water, with a little flour, salt and pepper, cover it up

tightly, and let it simmer over a slow fire ten or fifteen minutes.

BROILED CHICKENS.

Chickens to broil should be very young and small. Split them through the back, and skewer the legs and wings down firmly. Broil them twenty minutes slowly, and season them with salt and pepper, and plenty of butter. Send them to the table very hot.

PILAFF. (A FAMOUS TURKISH DISH.)

Take five cupsful of good beef stock, season it very well with pepper, salt, and a plenty of tomatoes; add to it three cups of rice, set it on a moderate fire, and simmer it until the rice has absorbed the soup. Cut up a chicken, season it with pepper and salt, and fry it nicely in butter. Make a hole in the rice, put in the chicken, and cover it up in the rice. Melt half a pound of butter, do not let it oil, and turn it over the rice. Let it stand where it will keep hot about fifteen minutes, until the rice absorbs the butter, then turn it on the dish, but do not stir it up. Serve it very hot.

ROAST GOOSE.

Take a common goose, clean it well, and wash it the same as turkey. Make a dressing of six or eight potatoes well boiled and mashed, two onions chopped very fine, two tea-spoonsful of sage, one of salt, and one of pepper. Put it into the body of the goose, and sew it up. Roast it two hours; baste it in its own drippings. When about half done, turn off the

fat from the roaster. The last drippings are sufficient for the gravy; boil the liver, &c. as for turkey. The gravy is made the same as for a turkey.

A MOUNTAIN GOOSE.

Cleanse it the same as the turkey. Make a dressing of bread crumbs, one onion chopped very fine, two spoonsful of sage, pepper, salt, and a little pork chopped fine, and one egg. To roast a large goose, requires two hours' cooking. The gravy is made the same as for common goose.

A MONGREL GOOSE

Is dressed the same as the common goose, but as the mongrel has so much flavor, the dressing is unnecessary. Without dressing, an hour and a half will roast a large sized goose.

WILD GOOSE.

A wild goose should be roasted rare; one hour's roasting is sufficient. Add a glass of red wine, and half a cup of currant jelly to the gravy, which is made the same as for the common goose. Boil it together, and send it to the table in a sauce tureen.

ROAST DUCKS

Are dressed in the same way as geese. A large pair of tame ducks require one hour to roast, black ducks half an hour, and canvass back twenty-five minutes. The gravy made the same as for goose.

Wild ducks should be roasted after the soup is sent to the table.

PREPARING AND COOKING SMALL BIRDS.

Some cooks do not take out the entrails of small birds; but the flavor is much nicer to draw all out, excepting the heart and liver. This may be done by making a small opening in the vent, and drawing very carefully. Wild birds should not lay in cold water to soak, but should be washed quickly and wiped dry.

ROAST PARTRIDGES.

Lard them well with fat pork; tie the legs down to the rump, leaving the feet on; while cooking, baste them well with butter. They require twenty-five or thirty minutes to cook. To make the gravy, put the drippings into a saucepan with a piece of butter about the size of an egg, and a little flour and hot water. Let it boil up once.

For the bread sauce, see page 58.

TO BOIL PARTRIDGES.

Cut off the feet, and tie down the legs very closely; boil them with a piece of pork twenty minutes. Serve them with parsley and butter, or bread sauce.

The pork should boil one hour before the partridges are put into the pot.

TO BROIL PARTRIDGES.

Split them through the back, broil them fifteen minutes; dish them with pepper, salt, and a little butter. A piece of salt pork broiled to eat with them is a very great improvement.

ROAST PIGEONS.

Pigeons may be roasted with or without stuffing. If they are stuffed, the dressing should be made (for one dozen pigeons) with two cups of stale bread crumbs, two spoonsful of sweet marjoram, one of pepper, two of salt, one of ground cloves, one onion chopped fine, a little salt pork chopped, and one or two eggs. Mix this up well with the hands, stuff the bodies, sew them up, and truss them very tightly. Roast them half an hour, baste them with butter, and a strip of salt pork pinned on to the breast with a small needle. For the gravy, take the drippings, a cup of meat stock, a piece of butter with a little flour; put in half a glass of red wine, and half a tea-spoonful of cloves. Give it one boil.

POTTED PIGEONS.

Prepare them by the directions given for roasting; lay five or six slices of salt pork in the bottom of the pot; chop an onion very fine, and fry it in the fat to a nice brown; then put the pigeons into the pot quite close, with a little pepper and salt, and shake in a little flour; turn in hot water, or brown stock enough to quite cover over the pigeons, and stew them gently one hour; if the water boils away, add a little more. Split six crackers, dip them in cold water, cover the pigeons over with them, and stew them fifteen minutes longer. Dish them in a deep dish, and turn the gravy over them.

PIGEON PIE.

Cut the pigeons in halves, put them into a sauce-pan with meat stock enough to cover them, a little pepper, salt and cloves, and cut up two tomatoes and put in. Stew them from half an hour to an hour, according to size and age. Line the sides of your pie dish with paste, lay the pigeons into the dish, and fill it up with the gravy. Shake in a little flour to thicken it, and put in a piece of butter if it is not rich enough. Cover it with a nice crust, and bake it about three quarters of an hour, until the crust is done.

QUAILS.

Tie the legs down to the rump with a strong thread, letting the feet be up. Dredge them with a little flour, baste them with butter, and roast them fifteen or twenty minutes.

QUAIL PIE.

Stew them in veal stock about ten minutes, take them out, thicken the gravy with a little flour and a small piece of butter; add a little pepper and salt; fill up the dish with gravy, and cover it with a nice paste. Bake it half an hour.

WOODCOCK.

Woodcock should be trussed with the bills running through the legs and wings. Roast them the same as quails. Make the gravy of a little drawn butter, two spoonsful of red wine, and two of currant jelly, boiled up.

PLOVER.

Plover require about ten or fifteen minutes' roasting. Serve on toasted bread. The gravy is made the same as for quails.

SNIPE OR PEEP PIE.

Flour the birds, season them with pepper, salt, and a little clove; lay them into a pie dish. Make a gravy with beef stock well seasoned with pepper, salt, and tomato catsup, with a piece of butter and a little flour. Fill up the dish with the gravy; line the sides of the dish, and cover it with a rich paste crust, and bake it half an hour.

CHICKEN SALLAD.

Boil chickens, turkey, or veal, remove all the skin and gristle, and chop it very fine. Cut heads of lettuce into quarters, and lay it into water with a piece of ice. Make the dressing by taking the yolks of two or three eggs, a table-spoonful of mixed mustard, a little cayenne pepper and salt, and stir this together with a large fork, on a flat dish; turn in gently, stirring all the time one way, half a bottle of sweet oil; add a little vinegar; turn in a little more oil, stirring it up well. Put about half of the dressing with the meat, mix it up with a spoon, add a little more vinegar, put it into the centre of a flat dish, dry the lettuce in a napkin, and lay it neatly around the meat; turn the remainder of the dressing over the lettuce. If made with celery, it should be slivered very fine, and laid into water with ice to

crisp. It may be served the same as the above, or cut the celery very fine with a knife, but do not chop it. After it is cut, mix it well with the meat. Send it to table in a celery bowl.

LOBSTER SALLAD

Is made the same way as chicken sallad, only the lobster should be cut into small pieces, and not chopped. The row or coral of the lobster should be grated fine to garnish the dish.

GARNISHING FOR DISHES.

AN EDGING FOR HASHES.

Boil two teacups of rice half an hour, and season it with a little butter and salt; form the rice round a dish about three or four inches high, rub it over with the yolk of an egg, and set it in the oven to brown. When it is done, turn the hash into the middle of the dish. This makes a very handsome finish to a dish.

Rice prepared in this way, spread over a pie made of cold meat, for the crust, an inch thick, and browned, is nice.

POTATO CRUST OR EDGING.

Boil one dozen good potatoes, and mash them well. Add a piece of butter, a little salt, and half a cup of cream or milk. Stir it well with a large spoon, and form it the same as the rice. It is even better for a crust than rice.

POTATO EDGING FOR TONGUE.

Prepare the potato as above. Put it around the dish in lumps with a large spoon, and stick into each lump a sprig of parsley.

FOR VEAL, COOKED IN ANY WAY,

Slices of lemon and grated horseradish, laid around the dish, or sent to the table in small dishes with the meat, is a great improvement in the appearance.

FOR CORNED LEG OF PORK,

Parsnips and carrots, cut the long way, and laid around the dish.

FOR CORNED BEEF,

Beets and carrots.

FOR BOILED MUTTON,

A little drawn butter and capers turned over the mutton, carrots and parsley around the dish.

CURRANT JELLY

Is a necessary appendage to all wild meats, and likewise to roast mutton.

OYSTER SAUCE.

Take two quarts of oysters, wash them out of the liquor with the hands to get out all the grit, let the liquor stand and settle, then drain it into a saucepan, add a little mace, and set it to boil. Braid two spoonsful of flour into half a pound of butter; stir this into the boiling liquor, and let it again boil up; then put in the oysters and give it one boil. Serve it in an oyster dish.

CELERY SAUCE.

Take two or three heads of celery, cut it up fine, put it into a saucepan with about three pints of cold water, a little salt, and a few peppercorns. Boil it two hours. Braid into a quarter of a pound of butter a table-spoonful of flour, stir it in with half a teacup of cream, add the seasoning, and let it boil up well.

BREAD SAUCE FOR PARTRIDGES.

Cut up an onion, and boil it in milk until it is quite soft; then strain the milk into a cup of stale bread crumbs, and let it stand one hour. Then put it into a saucepan with about two ounces of butter, a little pepper, salt, mace, and the boiled onion. Boil it all up together, and serve it in a sauce tureen.

ANOTHER BREAD SAUCE.

Take a large slice of stale bread boiled in milk and water, a little mace, pepper, and salt; when about half done, add a piece of butter and a glass of white wine. Let it boil up once.

FISH SAUCE.

Take half a pint of milk and cream together, two eggs well beaten, salt, and a little pepper, and the juice of half a lemon. Put it over the fire, and stir it constantly until it begins to thicken. Serve it the same as drawn butter.

LOBSTER SAUCE.

Take out all the meat and the soft part from the body, cut it up very fine, and put it into a saucepan with a pint and a half of white stock. Braid into a quarter of a pound of butter a large spoonful of flour, stir it in, and add a little salt, pepper, and vinegar. Give it one boil. Send it to the table in an oyster dish, as sauce for boiled fish.

DRAWN BUTTER.

Take half a pound of butter, braid into it two table-spoonsful of flour, put it into a saucepan, and add one teacup of boiling water; set it on the fire, stirring it all the time until it almost boils. If it is to be served with boiled mutton, add two table-spoonsful of capers; if it is for boiled chicken, add two tea-spoonsful of parsley, chopped fine; if it is for boiled fish, add two eggs boiled hard and chopped fine; and if it is for fried fish, serve it plain.

APPLE SAUCE.

Peal, quarter, and core the apples, and throw them into cold water, rince them out, put them into a preserving kettle with a very little water, and

cover them up tightly. Stew them until nearly done, then sprinkle in sugar enough to sweeten them to your taste. Cover it up tight again, and simmer them until done. Turn the kettle bottom upwards so as not to stir the apples and break them, as the sauce looks much better with the apples whole as possible.

The time of cooking apple sauce depends upon the kind of apples used. Greenings cook much quicker than other kinds, and are the best kind for cooking.

ANOTHER APPLE SAUCE.

Put a pint of water, and a quarter of a pound of sugar into a saucepan; let it boil about ten minutes; put in as many apples pealed, cored and quartered as the syrup will cover when it boils up. Simmer until quite tender. The apples will be transparent, and if taken up carefully look very handsome.

Apple sauce made in this way does not require any more sugar than when made in the common way; it requires a little more care, and looks much handsomer.

ANOTHER APPLE SAUCE.

Put the apples into an earthen crock, with a handful of sugar, a pint of cider and water, and cover it with a brown crust. Bake it in the oven three or four hours. If baked in a brick oven, let it remain all night.

CRANBERRY SAUCE.

Pick and wash the cranberries. Put them into the kettle or saucepan with a little water, and stew them about half an hour; then stir them up, and add sugar enough to sweeten, stir it in, and cover it up tightly. Let it simmer fifteen minutes; take off the cover and let it simmer a little longer, and turn it into an earthen jar.

ANOTHER CRANBERRY SAUCE.

Stew the cranberries forty minutes, strain them through a sieve, add sugar to your taste, and then give it one boil; turn it into moulds. To take it out of the moulds, put it into hot water about a minute; then turn it out on a dish.

VEGETABLES.

TO BOIL POTATOES.

Peal them, lay them into cold water two or three hours before you cook them; put them into boiling water and boil them half an hour; then drain off the water, sprinkle over them a little salt, give them a shake, put the cover half on, and let them stand while dishing dinner; take them up with a spoon.

MASHED POTATOES.

Boil them as above directed, put them into an earthen pot, mash them very quickly with a potato masher, add a piece of butter, half a cup of cream, and a little salt. Beat this up very lightly with a spoon, put it in any form in tin plates, and rub them over with egg, and set them in the oven ten or fifteen minutes.

FRICASSEE POTATOES.

Take cold boiled potatoes, cut them into square pieces, put them into a saucepan with a little pepper and salt, dredge in a little flour, a teacup of drawn butter, a great deal of chopped parsley, and a little hot water. Let it simmer until it is very hot, stirring the pan very often.

FRIED POTATOES.

Cut cold potatoes into slices, dredge on a little flour, pepper and salt, put them into the pan where sausages have been fried if you use potatoes that have not been cooked, cut them into thin slices, and pour boiling water over them; let them stand while you fry a few slices of salt pork, wipe them dry, and fry as many at a time as will cover the bottom of the pan.

All kinds of vegetables should be put into boiling water to cook. Every kind of vegetable, excepting green peas, should lay in cold water some time before cooking them.

TO BOIL PEAS.

Peas should be well picked over, but not washed, as in washing them that little sweet stem that connects the pea to the pod is lost; put them into boiling water, and boil them thirty minutes; then drain them through a cullender, put them into a tin dish with a little butter and salt; stir them and keep them hot while dishing the meat. As peas grow older, they should be boiled longer; and when they are quite old, put a little saleratus into the water in which they are to be boiled.

TO DRESS PEAS ANOTHER WAY.

Put them into a saucepan, place it into another vessel of boiling water; put in a small piece of butter, salt, pepper, parsley, the heart of lettuce, and a little summer savory. About twenty minutes before dishing, add another piece of butter, and dredge in some flour and stir it. For sauce, take one egg, juice of a lemon, a very little salt, pepper, and a little milk; stir it constantly until it thickens. After the peas are dished, pour the sauce over them.

BEANS

Require one hour to boil. They are dressed the same as peas.

SQUASHES.

They should boil one hour. Mash them with a potato masher, with a little butter and salt. Summer squash must be squeezed in a cloth instead of mashed.

TO BOIL ASPARAGUS.

Peal the tough skin off the white part, and tie it up in small bunches; put it into boiling water, and boil it twenty minutes. Dish it on some slices of buttered toast; sprinkle on a little salt, and turn over a little drawn butter.

ANOTHER MODE.

Half boil the asparagus, and take it off to drain; cut it into small bits, and fry it in butter. Garnish a dish of veal cutlets, or mutton chop, with the asparagus, laid around the dish in little lumps.

EGG PLANT.

Cut the plant in slices, sprinkle them with salt and pepper, then dip them in egg and crumbs, and fry them quite brown in a little butter.

OYSTER PLANT.

Scrape it clean, boil it one hour, take it into a pan and mash it with a potato masher. Season it with a little pepper and salt; make it up into small cakes, about the size of the top of a teacup; flour them well, and fry them in butter.

ANOTHER MODE.

Boil it one hour, cut it in thin slices, season it with pepper and salt, add a cup of cream and a little flour; put it in a saucepan, and let it stand on the fire to heat the cream, and dish it.

MUSHROOMS.

If they are old, turn on some boiling water, and let it stand five minutes; if they are tender, this is unnecessary. Cut them in small pieces, put them in a saucepan, and let it boil ten minutes. Braid a little flour into a piece of butter, and stir it in the mushrooms; add a little pepper and salt, give it one boil, and serve it in an oyster dish.

SPINAGE.

Pick it clean, let it lay in cold water an hour, wash it out and boil it an hour and a half, then put it in a cullender to drain; drop four eggs in boiling water, dish the spinage, and take the eggs out carefully so as not to break them; lay them on the top of the spinage.

ANOTHER MODE.

Boil the spinage one hour, take it up and chop it very fine; add pepper, salt, and a little piece of butter; put it into a saucepan, and simmer it ten minutes; toast some bread and butter it, and dish the spinage on the toast.

CAULIFLOWER.

Boil it one hour in water, and then add two cups of milk, and let it boil gently an hour longer. Dish it in a deep dish, and turn over it some drawn butter.

CABBAGE.

Boil it two hours. It is very nice, also, after it is boiled, chopped very fine, and fried in a little butter. When done, add a little vinegar, and stir it up.

TURNIPS AND PARSNIPS.

Boil them an hour and a half, mash them the same as squash, or cut them in slices, and serve them plain.

CARROTS.

Boil them two hours, cut them lengthwise in slices, or dress them the same as potato fricassees, or serve plain.

BEETS.

Boil them three or four hours; be careful not to cut them before boiling, as all the color will boil out; when they are boiled, lay them into cold water about five minutes, rub off the skin, and split them lengthwise.

Beets are very nice to make a sallad, if dressed the same as lettuce.

TO BOIL RICE.

Wash clean two cupsful of rice, put it into a pot with two quarts of water, and boil it quite tender; turn it into a cullender to drain, but do not stir it. Let it stand before the fire to dry about ten minutes. Every kernel of rice will be separate, dry, and look very white.

BAKED TOMATOES.

Turn boiling water over them; cover them up, and let them remain one hour; then peal them, and lay as many as will cover the bottom of a pie dish; season them with pepper and salt, and sprinkle fine bread crumbs over them, with some pieces of butter;

then put another layer of tomatoes, another seasoning, bread crumbs and butter, until the dish is filled. Bake it one hour.

ANOTHER MODE.

Peal them and cut them, and put them into a saucepan; shake in a little flour, pepper, salt, and a little butter, and stew them two hours. Add sugar if liked.

ANOTHER MODE.

Slice them, lay them in a dish, sprinkle a little salt over them, and let them stand two or three hours; there will be a bitter liquor, which must be drained from them. Take them out, and put them into a dish, with pepper, salt, and butter. Bake them one hour.

TOMATOES RAW.

Take raw tomatoes, slice them, and dress them with pepper, salt, and vinegar.

MISCELLANEOUS.

TO KEEP TOMATOES FOR WINTER.

Pour boiling water on them, and let them stand one hour; peel them, take out what seeds you can without breaking them too much, and season them

with pepper and salt. Stew them about half an hour, put them into stone jars, cover them with a piece of paper, and try out some very nice beef tallow. Strain it into the jars, put in a cork stopper while the fat is hot, that it may soak into the pores of the cork, and tie a bladder over it. This will keep a year. Put them in small jars, for after it is opened and exposed to the air it will not keep.

When wanted for use, cook it the same as fresh tomatoes.

TOMATO CATSUP.

Take half a bushel of tomatoes, cut them in two, lay them in a dish, sprinkle a little salt over them, and let them stand three or four hours. Then drain off the water, and put the tomatoes into a preserving kettle with a pint of water; let them stew two hours. Strain them through a cullender, put them back into the kettle, with half a teacup of salt, half an ounce of cayenne pepper, one ounce of cloves, one ounce of nutmeg, one of mace, and one quart of good white wine; boil this one hour. When cold, bottle it and stop it tight.

OMLET.

Beat up six eggs; mix a table-spoonful of flour in two of milk; chop very fine half an onion, a little ham, a sprig of parsley, and add salt and pepper. Mix this all well together; put a bit of butter half the size of an egg into a frying-pan, heat it hot, turn in the mixture, stirring it all the time until it

begins to thicken. Then let it stand to brown three minutes, lap it half over, slip it on to a dish and send it to the table very hot.

Omit the onion and ham, if preferred without it.

TOMATO OMLET.

Beat up six eggs, mix two table-spoonsful of flour in a little water, and add some salt and pepper. Peal and chop very fine four tomatoes; stir this all together, and fry it the same as above directed.

OYSTER OMLET.

Prepare the omlet as above, chop a dozen oysters, and stir them into the eggs as before directed.

ANOTHER MODE.

Beat up six eggs; mix a spoonful of flour with a little milk; stir it into the egg and season it with pepper, salt, and a little chopped parsley. Heat the griddle, rub it with butter, turn on the mixture very thin. When a little hardened, roll it up, and send it to the table very hot.

DROPPED EGGS.

Have ready a pan of boiling water, and break the eggs, holding it very close to the water. Drop in very slowly, that the yolk may not break. With a large spoon dip the boiling water over the yolk until the white forms a skim over it, and take out the egg with an egg slice, half a dozen in a dish. It

is a very pretty dish dressed with parsley; or dished on butter toast they are very nice.

HARD SCRABBLE.

Beat up six eggs, season it with a little pepper and salt, put a piece of butter into the frying-pan. When it is very hot turn in the egg, stir it until it thickens, and serve it very hot.

FRIED HAM AND EGGS.

Fry the ham, dish it, turn the fat out of the pan, wipe out the pan, drain the fat into it, leaving the sediments; add some good lard to it, and let it get boiling hot. Drop the eggs the same as above, and dish them around the ham.

TO MAKE MILK TOAST.

Put half a pound of butter into a tin toast-pan, dredge on a little flour, rub it in with a spoon, turn on a tea-cupful of boiling water, stirring it all the time; then add three gills of milk or cream, and stir it until it boils up once. Toast the bread a light brown, dip it while it is hot, one piece at a time, lay them in the dish, and over each piece put a large spoonful of the dip. When the dish is filled, pour the dip over the whole.

SOFT SPREAD TOAST.

Toast the bread, and spread it while it is hot. Have ready half a pint of hot milk or water, dip

the toast in very quickly that it may not soak too much, but merely to moisten it.

Dry toast should never be laid one slice upon another, but set on the edge, to keep it dry.

TO MAKE COFFEE.

The coffee should be dried in the oven with the door open one or two hours before roasting. When it is ready to roast, set it on the fire in an iron pan, and stir it constantly until it becomes a light brown. To two pounds of coffee add a bit of butter about the size of a walnut three minutes before taking it from the fire. Coffee is much better, when it is roasted, ground, and made within one hour. One cup of ground coffee will make one quart of coffee. To make coffee in a biggin, put the ground coffee into the filter, wet it with cold water, and let it stand five minutes to swell. Put the filter into the pot where it belongs; fill it up with boiling water and set it where it will keep hot, but not boil. When this has run through, add water until you have made a quart of coffee. It does not require more than ten minutes to make good coffee.

To boil coffee, put into a coffee-pot one cup of ground coffee, and stir in one egg, or a piece of salt-fish skin two inches square; add one quart of water. Boil it ten minutes, take it off, turn a cupful out at the spout, and back again into the pot. Let it stand ten minutes. Turn it off into another pot to send to table. Boiled cream or milk should always be served with coffee.

TO MAKE TEA.

Scald the teapot, put in the tea while the pot is hot, turn in just water enough to wet the tea, and let it stand about five minutes; then fill up the teapot with boiling water.

TO MAKE SHELLS OR COCOA.

They require two or three hours to boil. Some persons like cocoa roasted and pounded before boiling it.

CHOCOLATE.

To a quarter of a pound of chocolate add two quarts of water, stirring it frequently until it is dissolved; give it one boil, then add one pint of cream or one quart of milk, and give it one more boil. Sweeten it to your taste.

PASTRY.

RICH PUFF PASTE.

To one pound of flour, allow one pound of butter. Wash the butter in cold water, divide it into three parts, make it into thin cakes, and lay them on the ice to harden. Sift the flour, take one cake of the butter and rub it well into the flour, mix it up lightly with the hands with cold ice water, sprinkle a little flour

on the paste board, and roll the crust out very thin, rolling from you always. Be careful not to break the crust with the rolling pin. Roll out one cake of butter as thin as possible, lay it on the paste, dredge on a little flour, roll up the paste, then roll it out thin again; roll out the other cake of butter, lay it on the paste, dredge on a little more flour, and roll it up again. Cut it into as many pieces as required. For edging, roll out a piece as long as will go around the plate without piecing, as it looks much better. The edging should be three or four layers of paste rolled very thin, and put on the rim of the plate. Use sifted flour to dredge on the paste board, and to roll the butter and paste together. This flour is included in the weight of the flour for the paste.

COMMON PASTE.

Take one pound of flour, and three quarters of a pound of butter; sift the flour on the paste board; take two thirds of the butter, cut it with a knife into the flour, mix it up with just ice water enough to stick the flour and butter together, and roll it out about an inch thick; put the rest of the butter on the paste, dredge on some flour, roll up the paste, flour the board and roll out the paste again smooth, and then roll it up again.

This is a very good paste to line the plates with, and use the puff paste for the edging and upper crust.

A VERY GOOD COMMON PASTE.

To a pound of flour, take half a pound of butter and a quarter of a pound of lard, (this is best in winter,) or half butter and half lard, allowing a pound of flour to three quarters of a pound of shortening. Mix the lard and a little salt with the flour very lightly and quickly with ice water, flour the board, roll out the paste about a quarter of an inch thick; put half the butter on with a knife in little bits, dredge on a plenty of flour, roll up the paste, then roll it out again, put the other half of the butter on the same as before, and again roll it up. This is a very nice crust for meat pie.

APPLE PIE.

In the fall of the year, when apples are very juicy, they make nice pies without stewing. Cut them thin, line a deep plate with crust, put in a layer of apple, some good brown sugar, a little mace or cinnamon, grated lemon peel, and a very small piece of butter; then another layer of apples and seasoning, cover it with a good paste, and bake it in a moderate oven. After the top crust is done, let it stand in the oven with the door open fifteen minutes.

A NICE APPLE PIE.

Peal, quarter and core about eight apples, to make two large plate pies, and put them into a saucepan with a very little hot water. Let them stew until

they are quite soft, and then turn them into a dish to cool. While they are hot, add a piece of butter about half the size of an egg, a little mace, the rind of a lemon grated, half a glass of wine, and sugar to the taste. Let it get quite cold, line flat tin plates with a good crust, fill them with the apple, and put on a rim and upper crust of puff paste.

A VERY NICE APPLE PIE, OR TART.

Halve and core about ten good greening apples, put into a saucepan three cups of white sugar, one lemon sliced, a little mace, and a large cup of water. Let this boil up. Then lay in the apples carefully, and let them simmer until they are tender and clear; take them out on a dish with a spoon, keeping them as whole as possible; let the liquor boil away until there is only enough juice left for the pies, line the plates with crust, and lay in the apples carefully. Add a glass of wine to the juice, put a double edge of puff paste around the rim of the plate, turn in the juice, and brush over the paste and the apple with the white of an egg, and sift a little fine sugar over it. Bake it until the crust is done.

RHUBARB TARTS.

Peal and cut the rhubarb into small pieces, and put them into a saucepan with a little sugar. Stew it until it is tender. Put it in a flat dish, and add

more sugar, a little butter, mace, or cinnamon. Line some small tin plates with paste, put a rim of puff paste, and fill them with the rhubarb. Strips across the top add to the appearance of tarts. Bake them until the crust is done.

GOOSEBERRY PIES OR TARTS.

Pick off all the stalks and little blossoms, and make the pies the same as the rhubarb. For the tarts, the gooseberries should be strained through a coarse sieve. The seasoning should be put in while the fruit is hot, but the fruit should be perfectly cold when put on the paste.

MINCE PIE.

Boil a beef tongue weighing six pounds, and what is called the vein of a round of beef weighing six pounds, six hours; then skin the tongue, and chop the beef and tongue very fine; add five pounds of beef suet chopped very fine, five pounds of stoned raisins, three pounds of dried currants, a pound and a half of citron in small thin pieces, four pounds of brown sugar, one pint of good molasses, one quart of brandy, one quart of white wine, half a cup each of salt, cinnamon, allspice and cloves, three nutmegs, and a table-spoonful of mace. Put this all into a large pan, mix it well together with the hands, and let it stand over night. What you wish to bake take into another pan, and add one half as much fine-chopped apples as you have meat. Mix it up

well, and let it stand an hour. If it is not quite sweet enough, add as much sugar as required, and a little more wine. Put the remainder of the meat into a jar for future use, and turn on a little brandy. Cover it tight to keep the air from it. This not only keeps well, but is better than when it is first made. When more is required for use, the proportion of chopped apples, &c. to be added, as named above, with wine to moisten the meat. Champagne wine may be used if preferred.

PEACH PIE.

Peal and cut into thin slices the peaches, roll out the paste quite thin, line the plate with it, and fill it half full with the peaches. Add a cup of sugar; then fill the plate with peaches and a little more sugar, cover it with a puff paste, and bake it three quarters of an hour.

ANOTHER PEACH PIE.

Peal the peaches, cut them in halves, and put them into a saucepan with a very little water and sugar, and let it simmer until the peaches are tender. Let them cool, add a little more sugar to the juice, and let it simmer until it thickens. Line a plate with paste, lay in the pieces, and turn the juice over them. Put on a rim of rich puff paste, and cover it or not with some of the same paste. Bake it twenty minutes.

BLACKBERRY OR WHORTLEBERRY PIE.

Line a deep plate with paste, fill it half full with berries, and add half a cup of sugar, a small piece of butter, and a little cinnamon; fill up the plate with berries and a little more sugar, and cover it with a good paste. Bake it one hour. A few currants improve the pie.

CURRANT PIE OR TART.

Stew the currants a few minutes, strain them through a sieve, and season them with plenty of sugar while hot, and set them away to cool. Line small plates with puff paste, fill them with the currants, and bake them until the crust is done.

CRANBERRY TARTS.

Stew the cranberries with a very little water until they are well done, strain them through a sieve. Season them with a plenty of sugar while hot, add a little spice if to the taste, and let it get quite cool. Line small plates with a puff paste, and put a rim on of the same; fill the plates, and bake them until the crust is done.

TARTS OF PRESERVED FRUIT.

Line small plates with a rich crust, make a rim of puff paste, and bake it ten or fifteen minutes, until the paste is quite done; then fill them with any kind of preserved fruit; brush them over with the white

of an egg, sift on a little white sugar, and set them in the oven about three minutes.

PASTE PUFFS.

Roll out a rich paste, and cut them with a biscuit cutter; lay them on a tin sheet, cut a rich puff paste the same size, cut a hole with a small wine-glass, making a rim half an inch thick, and bake them until quite done. Just before sending them to the table, fill them with preserves of any kind.

Paste looks much nicer if beat-up egg is brushed over it with a paste brush, and white sugar sifted on just before it is set into the oven. If it is to be very light colored, use only the white of the egg, and omit the sugar.

LEMON PIE.

Grate the rind off two lemons, peal off the white skin, chop the lemon up fine, add two cups of sugar, beat up two eggs, and stir it all together. Roll out thin a rich paste, line a tin plate with it, and fill it half full with the lemon. Then roll out another thin crust, and cover it, and fill up the plate with the lemon; cover it with a rich puff paste, and bake it twenty minutes.

PLUM PIE.

Simmer the plums in a little sugar and water until they are tender; then take out the plums, and add more sugar to the juice, and boil it until there is just

enough for the pies; turn it over the plums, and let it cool. Line the tin plates with a rich paste, fill them with plums, cover them with a puff paste, and bake them half an hour.

PLUM TARTS.

Simmer the plums as above, and take out the stones and simmer it longer; then strain it through a cullender, and make it quite sweet. Line small tin plates with a thin paste, place a rim of puff paste, fill the plates, and bake them until the crust is done.

PUDDINGS.

BOILED APPLE PUDDING.

Peal and quarter the apples, and put them into cold water. Make a crust of six or eight potatoes, boiled and mashed; add half a pound of butter, rubbed well into the potatoes, and add as much flour and cold water as will make a stiff paste. Roll it out about an inch thick, dip the pudding cloth into boiling water, lay it over a large bowl, put the crust into it; then take the apples out of the cold water, and put half of them into the crust. Sprinkle in a tea-spoonful of cinnamon, two table-spoonsful of

brown sugar; then put in the remainder of the apples, tie the cloth up close, and put it into boiling water. Turn it frequently, in the pot, and boil it three hours.

ANOTHER, WITH PASTE CRUST.

Take three quarters of a pound of butter and a quart of flour; rub half the butter into the flour, mix it with cold water, and roll it out twice, putting in the rest of the butter in small pieces. Dredge in a little flour, roll it up, and then roll it out the size required for the pudding. Put the apples in, and boil it as above.

APPLE AND SAGO PUDDING.

Pare and core as many apples as will set into the dish in which the pudding is to be baked; fill the hole in the cored apple with ground cinnamon and sugar; take as many large spoonsful of sago as you have apples, mix it with a little cold water, turn in as much boiling water as will fill the pudding dish; stir it all the time until it begins to thicken, then cover it up, and let it stand about two hours, until the sago swells; then turn it into the dish, set it into a pretty hot oven, and bake it four hours.

To be eaten with sugar and cream.

BIRDS-NEST PUDDING.

Pare and core as many apples as will set in the dish, and fill the holes in the apples with white

sugar, and grated lemon peel. Mix as much custard as will fill the dish, allow seven eggs to a quart of milk, and season it with sugar and lemon, or peach water. Fill the dish quite full, set it into a pan with a little water, and bake it one hour. Serve it with cold or wine sauce.

It is very nice without any sauce; but in that case it should be made rather sweeter, or the apples should be scalded in a little sugar and water before it is baked.

BAKED APPLE PUDDING.

Take about six grated apples, half a pound of sugar, a quarter of a pound of butter rubbed to a cream, the rind of two lemons and the juice of one. Stir this all together, then add two cups of cream or milk and five eggs, line the dish with puff paste, and bake it one hour. This may be made with or without a crust.

BOILED BATTER PUDDING.

Take one quart of milk, eight eggs, and eight spoonsful of flour; beat these very smooth together, put it into a floured cloth, or buttered mould, and boil it one hour; serve it with wine sauce. If it is not required so rich, put in less eggs and more flour, and boil it longer.

BAKED BATTER PUDDING

Is made the same as the preceding. Then butter

a dish, and bake it three quarters of an hour. It should be sent to the table immediately after taking it out of the oven, as it looks badly after standing to cool.

SUNDERLAND PUDDING.

Make the batter the same as above, but bake it in little brown cups, which are made expressly for this purpose. Fill the cups two thirds full; baked twenty minutes; serve it with sweet sauce. The cups should be well buttered, in order to have them turn out easily.

BUN PUDDING.

Take as many stale buns as will set in a dish without crowding, mix a custard allowing five eggs to a quart of milk, season it with sugar and any kind of spices. Fill up the dish, and let it stand and soak one or two hours. If the custard is all absorbed, fill up the dish, and bake it an hour and a half.

BREAD PUDDING.

Take a pound of stale bread, boil a quart of milk, pour it on the bread and let it soak one or two hours, then rub it quite fine with the hands. Beat up four or five eggs, and add them to it, also a tablespoonful of cinnamon or any other kind of spice, two cups of sugar, and a little chopped suet or a quarter of a pound of butter. Bake or boil it two hours.

BOILED BREAD PUDDING.

Prepare bread as directed above, add five eggs, two cups of sugar, half a cup of molasses, a wine-glass of brandy, half a nutmeg, half a tea-spoonful of ground cloves, the grated rind of one lemon, half a pound of suet chopped, and a pound and a half of raisins. Boil it four hours.

A VERY NICE CHRISTMAS PUDDING.

Take ten soft crackers, break them up, put them into a quart of good milk, and let them stand over night, and the next morning rub the crackers through a cullender. Beat up eight eggs, one pound of sugar, one cup of molasses, one of brandy, a pound of suet, one table-spoonful of salt, one of nutmeg, half a spoonful of mace, one spoonful of cloves, the rind of one lemon, a quarter of a pound of citron cut thin, one pound of currants, and a pound and a half of stoned raisins. It may be either boiled in a mould or cloth, and let it boil five hours. To be served with a very rich brandy or wine sauce. It adds very much to the appearance, to pour half a tumbler of brandy over the pudding, and set fire to it just as it is going to the table.

This pudding is also very good baked in an earthen pot.

CHANCELLOR'S PUDDING.

Take a tin mould or a small tin pan, butter it well, split and stone some large raisins, place them on the

sides of the buttered tin about two inches apart, slice a stale brick loaf and place it around the pan, have ready twelve eggs well beaten and seasoned with lemon or peach water, and one cup of cream. Set the pan or mould into boiling water, turn in the eggs, cover it up and let it boil two hours. When it is done, turn the mould over into the dish, and let it stand about ten minutes before removing it, for fear the pudding should break. Serve it with a rich wine sauce.

TAPIOCA PUDDING.

Put a cup of tapioca into a pint of milk, set it near the fire to swell, and stir it often. Then add a pint of cold milk, five eggs, two cups of sugar, a little salt, and spice of any kind. A cup of raisins and a cup of currants may be added. Bake it an hour and a half.

SAGO PUDDING.

This is made the same as the foregoing, or may be made by soaking the rice or sago in a pint of water instead of milk, and then add the pint of milk afterwards, and allow one or two more eggs to a quart.

ARROWROOT PUDDING.

Mix a table-spoonful of arrowroot in two of cold milk, pour it into a pint of boiling milk in which have dissolved a teacupful of white sugar, stir it

constantly, add a little mace or any other kind of spice, and four eggs. Bake it half an hour in a dish lined with paste. If it is preferred to look clear, substitute water instead of milk, and add one more egg.

MACCARONI OR VERMICELLI PUDDING.

Take two ounces of maccaroni, simmer it in a pint of milk until it is quite tender, add a pint of cold milk, beat up five eggs and a teacupful of white sugar, flavor it with lemon or peach water, butter a pudding dish, and stir the pudding all together, and bake it one hour.

COCOANUT PUDDING.

Break the cocoanut and save the milk, peal off the brown skin, and grate the cocoanut very fine. Take the same weight of cocoanut, fine white sugar, and butter; rub the butter and sugar to a cream, add five eggs well beaten, one cup of cream, the milk of the cocoanut, and a little grated lemon. Line a dish with a rich paste, put in the pudding, and bake it one hour. Cover the rim with paper if it is necessary.

SQUASH PUDDING.

Take a crooked-neck or marrow squash weighing about four pounds, peel it and cut it into pieces about an inch square, put them into a saucepan with a very little water, and let it stew gently three or four hours. Be careful to keep some water with it

to prevent its burning. When it is very soft, rub it through a sieve, and add a little salt; beat up six eggs with a pound of sugar, and a spoonful of mace or cinnamon, warm a quarter of a pound of butter so that it will stir in, add a quart of good milk or cream, and bake it in deep plates lined with paste, and a thick rim. Cut a rim of paper to put over the crust, to prevent its burning. Bake it half an hour.

PINEAPPLE PUDDING.

Peel the pineapple, taking care to get all the specks out, and grate it; take its weight in sugar, and half its weight in butter, rub these to a cream, and stir them into the apple; then add five eggs and a cup of cream. It may be baked with or without the paste crust.

ALMOND PUDDING.

Take half a pound of blanched almonds, and pound them in a mortar until they are quite fine. Beat up eight eggs, mix a pound of sugar and three quarters of a pound of butter to a cream, stir in the almonds, then the eggs, a little rose water, and a pint of cream. Bake it in a deep plate, or pudding dish, with a rim of puff paste. Bake it three quarters of an hour.

MARLBOROUGH PUDDING.

Take six large apples stewed and strained, stir six ounces of butter into it, the rind of one lemon, and

the juice of two; beat up six eggs and six ounces of sugar, and stir it all together. Bake it in deep plates, with a rich puff paste, and a pretty thick edging.

CUSTARD PUDDING.

Beat up eight eggs and half a pound of sugar, stir it into one quart of milk, season it with peach water or lemon, butter a dish that will just hold it, pour it in, set a pan into the oven half full of water, and set the pudding dish into it to bake. Bake it three quarters of an hour. Some persons boil the milk and turn it on the eggs, stirring it all the time until nearly cold, and then season and bake it.

ANOTHER CUSTARD PUDDING.

Made in the same way as the above, but baked in a soup plate lined with paste, and a rim. Fill the plates, and bake three quarters of an hour.

BAKED INDIAN PUDDING.

Boil a quart of milk, stir into it gradually three gills of Indian meal and half a pint of molasses, and let it cool. Butter a high brown earthen pan, put into it a half pound of beef suet chopped, and a spoonful of salt; then turn in the pudding. Stir it up well, mixing the suet with the pudding; add a pint of cold milk. Do not stir it again. Bake it five hours. If baked in a brick oven, let it stand eight hours, or over night.

ANOTHER BAKED INDIAN PUDDING.

Boil one quart of milk, stir into it half a pint of Indian meal, and let it stand and cool; then add four eggs beat up, and two cups of brown sugar, with a little butter. Bake it three hours.

A BOILED INDIAN PUDDING.

Take two teacups of Indian meal, scald it with a pint of boiling milk, add to it a cup of flour, a large cupful of beef or veal suet chopped fine, half a gill of molasses, two cups of dried apples, and a spoonful of salt. Mix all this together, tie the cloth so as to allow the pudding to swell one third, and boil it five hours.

NEW BEDFORD PUDDING.

Take four table-spoonsful of flour and four of Indian meal, four eggs, one quart of boiling milk, a little salt, and a cup of molasses; stir the other ingredients into the milk, and bake it three hours.

BOILED SUET PUDDING.

Take a pint of milk, three eggs, and sifted flour, enough to make a thick batter, a cup of suet chopped fine, and a spoonful of salt. Mix it all together, and boil four hours. Serve with wine sauce.

WHORTLEBERRY PUDDING.

Take a pint of milk, three eggs, and flour enough to make a stiff batter. Stir them well together; then add three pints of berries, flour a cloth, tie it pretty

close, and boil it two hours and a half. Serve with wine sauce.

ANOTHER.

Make a paste with a quart of flour and half a pound of butter; mix half the butter into the flour, mix the paste with cold water, roll it out and put the rest of the butter on in little pieces, flour it, and roll it up twice; then roll it out half an inch thick, spread the cloth over the bowl, lay the paste on it, and then put in as many berries as the paste will hold, tie the cloth tight, put it into boiling water, and boil it two hours. Served with a rich wine sauce.

Blueberry or blackberry puddings are made in the same way.

A COLD BERRY PUDDING.

One quart each of whortleberries, raspberries and blackberries, one pint of currants, and one pound of brown sugar. Stew all together. Cut in thin slices a brick loaf, spread them with butter, and cover the bottom of the dish with the slices of bread; then add layers of the fruit and bread alternately until the dish is nearly full, and fill up with the fruit. Let it stand three or four hours. Serve it with sugar and cream.

BOILED RICE PUDDING.

Take two cups of rice, wash it in cold water, put it into a cloth with a tea-spoonful of salt; tie the cloth loosely, so as to give room for the rice to swell

one half. Boil it two hours, or put the rice into a saucepan with a quart of milk and water, and let it boil three quarters of an hour; then put a little milk into a bowl, stir it round, and then put the rice in to form it. Cover it up to keep it hot, and let it remain fifteen or twenty minutes.

ANOTHER RICE PUDDING.

Put into a cloth half a pound of rice, and half a pound of raisins, and boil it two hours and a half. To be eaten with sweet sauce.

BAKED RICE PUDDING.

Take a gill of rice, two thirds of a cup of molasses, two tea-spoonsful of cinnamon, one of salt, and some small pieces of butter. Stir this all together, and then add a quart of milk; put it in the oven to bake, when about half done, slip a spoon under the crust, and stir the rice up from the bottom of the dish. Bake it three hours.

ANOTHER BAKED RICE PUDDING.

Swell a cup of rice in a quart of milk, and when it is quite soft let it cool. Then beat up five eggs, and add to the rice, with a cup and a half of sugar, a little lemon or peach water, and a little salt. Bake it one hour.

TRANSPARENT PUDDING.

Beat up eight eggs very well, put them into a saucepan with a pound of powdered sugar, half a

pound of butter, and some nutmeg. Set it on the fire, and stir it constantly until it thickens, and then set it to cool. Make a rich puff paste, put it around the dish, and put in the pudding. A few strips of citron, cut very thin, is an improvement. Bake it nearly an hour in a moderately hot oven.

EVE'S PUDDING.

Grate three fourths of a pound of stale bread, and mix it with three fourths of a pound of fine suet, the same quantity of chopped apples and dried currants, five eggs, and the rind of a lemon. Put it into a mould, and boil it three hours. Serve it with sweet sauce.

BREAD AND BUTTER PUDDING.

Cut a stale brick loaf in slices, spread it thick with good butter, take a deep pudding dish, cover the bottom of it with the bread, and strew in a few currants or stoned raisins; then put in another layer of bread and so on, until the dish is two thirds full. Have ready six eggs, half a pound of white sugar, and a quart of milk seasoned with any kind of seasoning that is preferred. Pour this into the dish, and let it stand two hours. Bake it one hour and a half.

CRANBERRY ROLL.

Stew a quart of cranberries in just water enough to keep them from burning; make it very sweet, strain it through a cullender, and set it away to cool.

When quite cold, make a paste as for apple pudding. Spread the cranberries about an inch thick, roll it up in a floured cloth, and tie it close at the ends; boil it two hours, and serve it with sweet sauce.

Stewed apples, or any other kind of fruit, may be made in the same way.

CORN PUDDING.

Take eighteen ears of sweet corn, cut down lengthwise and scraped from the cobs, about a pint of milk, and three eggs; put in sugar and salt to the taste. Bake it three hours slowly.

QUINCE PUDDING.

Stew and sift eight quinces; add half a pound of sugar, six eggs, a pint of cream, and a little cinnamon. Baked in a dish, lined with paste, one hour and a half.

OUNCE PUDDING.

Six eggs, six apples chopped fine, six ounces of bread crumbs, six ounces of currants, six ounces of sugar, a little salt and nutmeg. Boiled two hours, and served with sweet sauce.

FRIED FRITTERS.

Take four eggs, one pint of milk, a little salt, the rind of one lemon grated, or a few drops of the essence of lemon, and flour enough to make a light

batter. Have ready some hot lard, drop in a large spoonful of batter, and fry them a light brown. Serve with sugar and wine.

APPLE FRITTERS.

Make the batter the same as the preceding, slice the apples a quarter of an inch thick the round way, and half a tea-cupful of brandy. Dip the apples into the brandy, roll in the batter, and fry them in hot lard to a light brown. Served with wine and sugar.

PUDDING SAUCE.

Half a pound of fine powdered sugar, half a pound of butter beat to a froth with the hand, half a pint of white wine, and one gill of water. Boil the wine and water, turn it boiling hot on the butter and sugar, stirring it briskly all the while. Have ready in the saucedish some grated nutmeg or essence of lemon, and send it to the table immediately.

COLD SAUCE.

Half a pound of white sugar and half a pound of butter rubbed together until it is very white, the juice of one lemon and the rind grated, or essence of any kind as a flavor.

SWEET DISHES, OR VARIETIES.

CALF'S FOOT JELLY.

Soak in cold water two hours four large feet, put them into six quarts of water and boil them six hours, when it will be reduced to three quarts or a little less. Then strain it through a sieve into a stone jar; the next day take off the fat, take the jelly out of the jar, and take off the sediment from the bottom. Put the jelly into a preserving kettle, add a pound of loaf sugar, one pint and a half of good old Madeira wine, a tea-cupful of brandy, three lemons cut up and the seeds taken out, the whites of six or seven eggs beat to a froth, a very little saffron, and a few cloves. Stir this all up together, and set it on the fire; throw in the egg shells, stir it frequently, and boil it twenty minutes. Then take it off the fire, and set it where it will keep hot without boiling, turn in a cup of cold water, and let it stand fifteen minutes. Have ready the jelly stand and flannel bag. Put over the top a thin towel, dip the jelly into it, it will strain through and be as clear as amber, unless it is too thick. If so, turn it all into the kettle, add a little more water and the white of two eggs, and strain it as before stated. This may be put into moulds hot, or in glasses when it is cold.

In the winter, when calves' feet are very costly, use the shins of veal. Two shins, well soaked in

cold water two or three hours, will make the same quantity as above. When this is done, it will make two quarts of jelly.

Pigs' feet, well cleansed, make quite as handsome a jelly as calves' feet, and looks more glassy. Four feet will make at least three pints when it is done. Make it the same as calf's foot jelly.

CALF'S FOOT BLANC MANGE.

Prepare the feet the same as for jelly; to one quart of stock, put one pint of cream, half a pound of sugar, and any flavor that is preferred. Let it boil up once, strain it through a gauze sieve into the moulds, and set it on the ice six or eight hours.

RUSSIA ISINGLASS BLANC MANGE.

Take two ounces of isinglass, let it soak six or eight hours in a cup of warm water. To three quarts of milk add one pound of loaf sugar, put it into a preserving kettle with the isinglass and any flavor preferred. Let it almost boil, strain it through a hair sieve into the moulds, first dipping them into cold water. Stand the blanc mange in a cold place six or eight hours.

JELLY

Made of Cooper's refined Isinglass. — Put two ounces into a pint of cold water, to stand about fifteen minutes; wash it clean, put it into a preserve

kettle with three pints of cold water, a pint of wine, three lemons, one pound of sugar, the whites and shells of five eggs; let it boil five minutes, strain it through a jelly bag the same as calf's foot jelly.

COLORED JELLY.

Take a pint of the syrup of any kind of preserves, add a pint of water, an ounce of isinglass, a wine-glass of brandy, the juice of a lemon; put it in the kettle with the whites and shells of three eggs, let it boil five minutes, strain it through the jelly bag into moulds; let it get very cold, and serve it with sugar and cream.

After the jelly has boiled, stand the kettle where it will keep hot but not boil, add a cup of cold water, and let it stand fifteen minutes before straining.

BLANC MANGE.

About two ounces of isinglass to three pints of milk, half a pound of sugar, and flavor with peach, or to the taste; boil it five minutes, and strain it into moulds; when cold, serve with sugar and cream.

This preparation is very good, but not equal to Russia isinglass or calf's foot.

MOSS BLANC MANGE.

Take as much moss as will fill a large coffee-cup, put it into a dish, and pour boiling water over it; let it stand about ten minutes. Wash it out, and

throw it into cold water to rinse it. Put it into three quarts of milk, and let it boil ten minutes. Add sugar and flavor to the taste. Strain it through a very fine sieve or jelly bag into the moulds.

A VELVET CREAM.

Half an ounce of isinglass dissolved in a cup and a half of white wine, the juice and rind of one lemon, and three quarters of a pound of loaf sugar. Simmer all this together until it is quite mixed, then strain it and set it to get cool. Add a pint and a half of rich cream, stir it until quite cold, put it into moulds, and set it on the ice until it becomes as stiff as blanc mange.

ITALIAN CREAM.

Take three pints of cream or milk, sweeten it with white sugar, flavor it with lemon or vanilla, and add one paper of gelatine. Stir constantly until it boils, beat up well the yolks of eight eggs, stir them well to the boiling milk, strain it into moulds, and let it stand upon ice five or six hours. Served with sugar and cream.

WINE JELLY.

Dissolve an ounce of Russia isinglass in a cup of water, sweeten and flavor a quart of good old Madeira wine, and add the isinglass. Heat it very hot, strain it through a hair sieve into a mould, and let it stand six or eight hours.

CHARLOTTE RUSSE.

Dissolve one ounce of Russia isinglass in a cup of new milk, beat the yolks of twelve eggs and one pound of fine sugar together; whip to a froth half a pint of good cream, and beat to a froth the white of twelve eggs. Strain the isinglass into the yolks, add the cream, then the whites, and beat it all together lightly. Flavor it with vanilla, set it on the ice to stiffen a little, line the moulds with sponge cake, turn in the cream, and set it in the ice five or six hours.

ANOTHER MODE.

Take an ounce of Russia isinglass and dissolve it in a cup of new milk, and add to this half a pod of vanilla, or two tea-spoonsful of essence. Strain this when dissolved, and the seeds of the vanilla, out into a pint of rich cream made very sweet. Set this a little while in the ice to stiffen, then beat the whites of seven eggs *thoroughly*, and add it to the rest. Let all this stand in a bowl or pitcher, with ice around it, till it is quite stiff; then put it into the moulds, which must first be lined with sponge fingers. Keep it cold until you need it for use. It takes nearly a dozen and a half of sponge cakes to line it.

TIPCY CAKE.

Bake a sponge cake in a mould, blanch a handful of almonds, split them in four pieces, and stick the cake full of them; set it in a deep glass dish, turn

over it as much white wine as the cake will absorb, and let it stand an hour. Turn in as much soft custard as the dish will hold.

SOFT CUSTARDS.

Boil a quart of milk or cream, and beat up eight eggs with half a pound of sugar. Turn the milk on the eggs boiling hot, stirring the eggs all the time, and flavor it with lemon or peach. Strain it through a gauze sieve into a pitcher, set the pitcher into boiling water, and let it boil until it thickens. Stir it most of the time, for if it curdles it is spoiled. Turn it into custard glasses.

ANOTHER CUSTARD.

In winter, when eggs are very dear, take two table-spoonsful of arrowroot mixed in a teacup of cold milk; boil a quart of milk, beat up three eggs, and mix in the arrowroot. Pour in the boiling milk, stirring the eggs and arrowroot continually, put it in a pitcher, and boil it as above directed.

CHOCOLATE CUSTARD OR CREAM.

Beat up separately the whites and yolks of six eggs, add to the yolks a cup of fine white sugar, stir the whites into the yolks, dissolve a quarter of a pound of chocolate in half a pint of hot water; add a pint and a half of cream, give it one boil, and turn it on the eggs, stirring it all the time. Then put it

into a pitcher, put the pitcher into boiling water, stirring the custard constantly until it thickens. To be served in glasses, and eaten cold.

COFFEE CUSTARD.

Take a large cup of fresh ground coffee, break an egg into it, mix it up well, put it into a coffee-pot with a pint of boiling water. Boil it five minutes, add a cup of cold water, and let it stand ten minutes. Turn it off very clear into a saucepan, add a pint of cream, and give it one boil. Have ready eight eggs well beaten, one and a half large cups of sugar, turn the coffee and cream boiling hot on the eggs, stirring all the while. Put the custard into a pitcher, set it into boiling water, and stir it all the time until it thickens. Served in cups to eat cold.

FRENCH CUSTARD.

Sweeten with loaf sugar a quart of milk, flavor it with peach or vanilla, put it into a flat saucepan to boil, and beat to a perfect froth the whites of eight eggs. When the milk boils, lay on the eggs in spoonsful, that is in lumps, until it hardens a little. Skim it off carefully, and lay it on a dish. When you have cooked all the whites, beat up the yolks and stir them into the boiling milk until it thickens. Turn this over the whites, ornamented with bits of colored jelly or marmalade.

Whites of eggs, prepared in this way, is a pretty ornament to any sweet dish, particularly custards.

ALMOND CUSTARD.

To blanch almonds. — Put them into a deep dish, pour boiling water over them, cover them up, and let them stand an hour. Then take them out, and put them into cold water; rub off the skins with your hands. *To make the custard.* — Blanch and pound very fine a quarter of a pound of almonds, put them into a quart of milk to boil, and sweeten it to the taste. Beat up eight eggs, strain them, then turn the milk and almonds boiling hot on the eggs, stirring them all the time. Boil it in a pitcher as before directed.

APPLE FLOAT.

Stew six large apples, lay them on a sieve to drain and cool; then put them on a flat dish, with about two spoonsful of fine white sugar, a very little essence of lemon, or the juice of one, and the whites of two or three eggs. Beat all this to a froth with an egg beater, fill a glass bowl or custard cups with soft custard. Lay this froth on as high as it will stand.

TRIFLE.

Cut in thin slices stale cake of any kind, lay them into a deep glass dish, turn on a tumbler of good white wine, and let it stand and absorb the wine. Grate on a little nutmeg, a rind of lemon, fill the dish two thirds with soft custard, and then lay over the top a whip as high as possible.

ANOTHER TRIFLE.

Put sponge cake into a dish, turn over it a tumbler of champagne or white wine; lay over it some kind of preserved fruit about an inch thick, and then put over this a colored whip, with a few bits of currant jelly to ornament it.

GOOSEBERRY OR APPLE TRIFLE.

Stew the apples or gooseberries, strain, and make them very sweet. Put soft custard in the bottom of a deep dish, then the fruit, and then a whip to stand very high.

WHIPS.

Take a pint of rich cream, sweeten it not very sweet, flavor it with essence to the taste. Put it in a shallow dish, set it on the ice awhile, and it will whip much sooner; place the whip syringe quite to the bottom of the dish, and move it very quickly as the froth rises. Lay it on a sieve to drain.

WHIPS IN GLASSES.

Put a spoonful of jelly or jam in the bottom of jelly glasses, and fill the glasses with the whip made by the first direction.

COLORED WHIPS.

Add to the cream a few spoonsful of jelly or juice of any kind of fruit of the color you prefer.

A VERY FINE WHIP.

A pound of sugar, half a pint of wine, the juice of four lemons, mix all together; add a quart of rich cream, whip it to a strong froth, and serve in glasses.

PINEAPPLE WHIPS.

Cut up the pineapple, sprinkle a little sugar over it, and let it stand over night; strain it through a sieve, add as much sugar as will prevent the cream from turning when added to the juice. Add the cream, and whip it well. It is a very great addition to place a layer of pineapple jam in the bottom of the dish.

AN ORNAMENT FOR SWEET DISHES.

Beat up to a strong froth the whites of eggs, sift on a very little fine sugar, and set it in the oven to brown a very little. This laid on the top of custards of any kind is a great improvement to the appearance.

ICE CREAM.

MADE OF CREAM.

To a gallon of cream allow two pounds of loaf sugar. Flavor it to the taste. The flavoring must be quite strong, as the freezing destroys it in part.

MADE OF MILK.

To a gallon of milk allow twenty eggs. Boil half the milk, beat up the eggs, turn the boiling milk

into them, stirring them all the time, strain it, and then add the cold milk, the sugar, and the flavoring.

ANOTHER MODE.

Mix a little milk and four dessert-spoonsful of arrowroot; boil two quarts of milk, and stir the arrowroot into it; then add two quarts of cold milk, the sugar, and flavoring.

LEMON FLAVOR FOR ICES.

Rub some lumps of sugar over the outside of three good lemons, until you extract the essence. Squeeze the juice, strain it, and add as much sugar as the juice will absorb. This will flavor one gallon of cream.

PINEAPPLE FLAVOR.

Take a common sized pineapple, cut it in slices, sprinkle some sugar over it, cover it up, and let it stand over night; strain it, and add more sugar if necessary, for one gallon of cream.

PEACH WATER FLAVOR.

Take three table-spoonsful of the water to one gallon of cream.

RASPBERRY FLAVOR.

Add sugar to the raspberries, mash them, and strain the juice. A quart of raspberries will flavor a gallon of cream.

STRAWBERRY FLAVOR.

Made the same way as the Raspberry.

VANILLA FLAVOR.

Simmer one bean in half a pint of milk until the flavor is extracted, say two or three hours.

WATER ICES.

Take a gallon of ice water, sweeten it very sweet, and flavor it with any flavor that is agreeable to the taste. Freeze it the same as ice cream.

ROMAN PUNCH.

Make the punch with wine and brandy, sugar and lemon flavor, as for ice cream. It should be very strongly flavored, as in freezing it diminishes one half.

DIRECTIONS FOR FREEZING ICE CREAMS, WATER ICES, &c.

Break the ice in small pieces, say about the size of an egg, or smaller, and put some in the bottom of a tub; set the kettle in; then put in about a quart of coarse rock salt; then two quarts of ice; and so on until the tub is filled up to the top of the kettle. Stir it until the cream is frozen. In the old-fashioned freezer you must take off the cover frequently, and scrape off the cream from the sides until it freezes evenly.

If it is to be put into moulds, fill them quite full, shut them very tight, and put them in the ice and salt, covering them entirely; then throw over a piece

of carpet to keep the air out. To take them out of the mould, have your dish ready, wipe the mould, and then turn over it some boiling water, wiping it again very quickly; then turn it on the dish. Remove the mould very slowly, for fear of breaking. When pure essences can be procured, they are quite equal to fresh fruits to flavor with.

N. B.—Good and pure Essences and Syrups may be obtained at Messrs. Smith & Melvin's, at 325 Washington street, Boston, who manufacture the above-named articles expressly for retailing, and may be relied on.

CAKE.

POUND CAKE.

Take one pound of white sugar, and three quarters of a pound of butter beat to a cream; ten eggs, the whites and yolks beaten separately; add the yolks, well beaten, to the butter and sugar; add a glass of white wine, half a tea-spoonful of mace, half a nutmeg, or any flavor that is preferred. Beat it well together. Add the whites, and beat it until it is well mixed; add a pound of flour, beat it in well, and strew in a cupful of dried currants. Bake it in tin square pans, half an hour.

SPONGE CAKE.

One pound of white sugar, and the yolks of twelve eggs well beaten together; add the rind of a lemon grated, and the juice of half a one; beat it very light; then add the whites of the eggs well beaten. Beat it fifteen minutes. Add three quarters of a pound of flour, and beat it just enough to mix the flour in. Bake it in deep square pans, or in a wooden box, half an hour. Try it with a straw; when the cake is done, it will not adhere to the straw.

CUP CAKE.

One cup of butter and two cups of sugar beat together, four eggs well beaten, one cup of sour milk, one tea-spoonful of saleratus, and five cups of flour. Flavor it with spices to the taste. Add a cup of currants, and bake it half an hour.

LADIES' CAKE.

One pound of sugar and six ounces of butter beaten to a cream, the whites of sixteen eggs well beaten, the rind grated and the juice of one lemon, and three quarters of a pound of flour.

A RICH LOAF OR WEDDING CAKE.

Two pounds of butter, two pounds of fine white sugar beaten together, eighteen eggs beaten separately, one cup of brandy, one cup of molasses, one tea-spoonful of saleratus, three table-spoonsful of cloves, one of mace, two of allspice, two large nutmegs, two pounds of flour, a quarter of a pound of

citron cut in thin slices, and four pounds of dried currants. This must be as well beaten up as for pound cake. Line a wooden box with a well buttered paper, take out the bottom of the box, and let the cover remain for the bottom of the cake. The above named quantity will make two small loaves, or one very large loaf. Fill the box two thirds full; it requires about four hours to bake. Try it with a straw, and when it is done, take off the rim and leave the cake on the cover to be frosted. Beat up the white of four eggs, add fine loaf sugar as long as you can beat it in, and the juice of one lemon. Spread this over the top of the cake about an inch thick, and on the sides half the thickness; set it in a cool oven to dry.

A PLAIN LOAF CAKE.

Three quarters of a pound of butter, a pound and a half of brown sugar, and beat them well together. Then add one pint of molasses, one pint of sour milk, one spoonful of saleratus, five eggs, one spoonful of cloves, one of allspice, one of cinnamon, one nutmeg, and flour enough to make as stiff a batter as for pound cake, and then add two pounds of currants, and one of stoned raisins. This will make about three loaves. Bake it two hours.

RAISED LOAF CAKE.

Take a piece of dough, of about three pounds, that has been raised for bread, add to it half a pound of

butter, one pound of sugar, five eggs, one cup of milk, one tea-spoonful of saleratus, one cup of molasses, a little of ground cloves, and one nutmeg. Beat this well together, add two pounds of raisins, and stir them in well. This will make two loaves. Baked in bread pans one hour and a half.

CREAM CAKES.

One pound of flour, half a pound of butter, and one pint of boiling water. Pour the water boiling hot on the butter, and put it over the fire. As soon as it begins to boil, stir in the flour; when cool, add nine eggs well beaten. Bake them the same as in the next receipt.

Custards for the above.—Take a pint of rich cream, and add to it three eggs well beaten, and a little flour; sweeten and flavor to the taste, and put it on to boil. When the cakes are baked, open the crusts at the sides, and fill with the custard.

ANOTHER MODE.

Crust.—Three quarters of a pound of flour, half a pound of butter, one pint of water, and ten eggs. Boil the water and butter together, stir in the flour while it is boiling, and then let it cool. When cold, add the eggs well beaten.

Custard.—One pint of milk, four eggs, two cups of sugar, and half a cup of flour. Boil the milk, and while it is boiling add the sugar, eggs, and flour, and

flavor it with lemon. Drop the crust on tins, and bake them in a quick oven fifteen or twenty minutes. When they are done, open them at the sides, and put in as much custard as possible. It is a great improvement to the appearance of the crust to rub it over with the white of an egg before it is baked.

LEMON CAKE.

One tea-cupful of butter and three of sugar, rub them to a cream, and stir into them the yolks of five eggs well beaten; a tea-spoonful of saleratus, one cup of milk, the juice and grated peel of one lemon, the whites of five eggs, and sift in as lightly as possible four cups of flour. Baked in shallow pans about half an hour.

COCOANUT CAKE.

One pound of cocoanut grated fine and dried, one pound of white sugar, the whites of two eggs well beaten. Mix this together with a spoon, make up the cake in pear form, lay a sheet of white paper on a tin, set the cakes about two inches apart, and bake them about fifteen minutes. Watch them very closely, as they are apt to scorch.

NEW YEAR'S COOKIES.

Three quarters of a pound of butter, and a pound of sugar beat to a cream. Add three eggs, one tea-cup of sour milk, one tea-spoonful of saleratus, half a cup of carraway seed, a little mace, and add flour

to make it stiff enough to roll thin; cut in rounds. Roll this cake with a little fine sugar instead of flour, and bake about fifteen minutes.

MACAROONS.

Blanch four ounces of almonds, and beat them up with four spoonsful of orange-flower water; whisk the whites of four eggs to a froth; then mix it, and a pound of sugar sifted with the almonds, to a paste; and laying a sheet of white paper on a tin, put it on in separate little cakes the shape of macaroons, or S.

SEED CAKE.

Six cups of flour, three cups of brown sugar, one tea-spoonful of dry cream-tartar, sifted together; warm one cup of milk and one of butter together, add one cup of sour milk, one tea-spoonful of saleratus beat into the milk until it froths, three eggs well beaten, and half a cup of seeds. Mix this all together with the hands, roll it thin, cut it in rounds. Bake it fifteen minutes.

ANOTHER SEED CAKE.

One cup of butter, two of white sugar, three eggs, half a cup of seeds, and flour enough to make a stiff paste. Roll it very thin, with sugar instead of flour on the board, and cut it in rounds. Bake it about fifteen minutes.

JUMBLES.

One cup of butter and two of sugar, beaten together; one cup of milk, half a tea-spoonful of

saleratus stirred into the milk, and four eggs. Beat it well together; add spice of any kind, and six cups of flour. Roll it rather thin, cut it with a tumbler and with a wine-glass to form a ring, brush them over with the white of an egg, and sift on a very little fine white sugar before baking. Bake them fifteen or twenty minutes.

SODA JUMBLES.

One quart of flour, two tea-spoonsful of cream-tartar, one tea-spoonful of soda stirred into the flour, two cups of sugar and one of butter rubbed together, cold milk enough to make a dough just stiff enough to roll, and cut into jumbles. Bake as soon as made in a quick oven. When rolled in sugar instead of flour, they are much nicer.

SOFT SUGAR GINGERBREAD.

One cup of butter and two of sugar beaten together, one cup of sour milk, one tea-spoonful of saleratus, four eggs, five cups of flour, and half a cup of yellow ginger. Bake it in thin pans, thirty minutes.

HARD SUGAR GINGERBREAD.

One cup of butter, two of sugar, three eggs, one cup of sour milk, half a tea-spoonful of saleratus, half cup of ginger, and flour enough to make a stiff paste. Roll it in sugar, as thin as possible, on tin sheets. Mark it in squares with a cake cutter, and bake very quickly.

SODA GINGERBREAD.

Two quarts of flour, two tea-spoonsful of cream-tartar, one tea-spoonful of soda, three cups of butter, four of sugar, one of yellow ginger, and milk enough to make a stiff paste to roll very thin. Butter the tin sheets, and roll the paste on the tins very thin. To be cut in squares, and baked quickly.

HARD MOLASSES GINGERBREAD.

One pint of molasses, half a pound of butter, one cup of sour milk, two table-spoonsful of saleratus, one cup of ginger, one table-spoonful of cloves, the rind of one lemon, and flour enough to make a stiff paste. Butter the tin sheets, roll the cake on them with fine brown sugar as thin as possible, and bake very quickly.

SOFT MOLASSES GINGERBREAD.

A pint of good West India molasses, and a quarter of a pound of butter; mix them together with a large spoon, and then add a large spoonful of saleratus. Stir this into the molasses and butter until it froths. Add one cup of ginger, and stir in the flour until it is as stiff as for pound cake. Bake it in a well buttered tin pan half an hour.

BUNS.

Two quarts of flour, one quart of warm milk, a quarter of a pound of butter, and half a tea-cupful of yeast. Mix this into a dough, and set it to rise three or four hours. Beat up four eggs, half a pound

of sugar, and one tea-cupful of currants; mix this into the dough, and set it to rise again two hours. When very light, make the dough into small buns, set them very close together in tin pans, and let them rise. When all of a sponge, brush the tops with a little milk and molasses mixed. Bake them in a quick oven fifteen or twenty minutes.

NAHANT BUNS.

Three cups of new milk, one cup of yeast, one of sugar, and flour enough to make a stiff batter. Rise this over night. In the morning, add one cup of butter, one cup of sugar, one nutmeg, one tea-spoonful of saleratus, and add more flour until it is as stiff as for bread. Let it rise sufficiently, then cut it out, and let it stand rising while the oven is heating.

MOLASSES CAKE.

Half a pint of molasses and a tea-cupful of butter mixed together, one cupful of milk, one tea-spoonful of saleratus, fourteen table-spoonsful of flour, two table-spoonsful of ginger, three eggs, and a little fine orange peel. Bake in a tin pan, half an hour.

SODA DOUGHNUTS.

Two quarts of flour, four tea-spoonsful of cream-tartar, two tea-spoonsful of soda, one tea-spoonful of salt, one tea-spoonful of mace, and two tea-cupsful of fine sugar. Mix it with cold milk to a dough, roll it rather thin, cut in shape, and fry in hot lard.

RAISED DOUGHNUTS.

Two cups of sugar and six cups of flour sifted together, one pint of milk and a piece of butter the size of two eggs warmed together, and spice to the taste; add half a cup of good yeast. Mix all this into a stiff dough, and set it to rise four or five hours. Roll it thin, cut it into any shape you please, and fry in hot lard.

DOUGHNUTS.

One cup of sugar and three of flour sifted together, one cup of milk and a piece of butter the size of an egg warmed together, three eggs well beaten, and one tea-spoonful of mace. Mix this all together, roll it out, and make them in any shape. Fry them in hot lard.

CLAY CAKE.

Half a pound of butter beat very light, one pound of sugar, one of flour, half a pint of cream, half a nutmeg, one lemon, and five eggs. Bake half an hour.

WEBSTER CAKE.

Five cups of flour, three cups of sugar, one cup of butter, one cup of milk, two eggs, and one tea-spoonful of saleratus. Fruit and spice to the taste, or without fruit. Bake it about half an hour.

PRESERVES.

QUINCES.

The orange quince is the best to preserve. Peal and core the quinces, weigh a pound of crushed sugar to a pound of quinces, put the peals and cores into a kettle with just water enough to cover them. Let this simmer about two hours, then strain the liquor, put it back into the kettle, and put in as many quinces as the liquor will cover, boil them until they are tender, take them out and put them on a flat dish to cool; put in more until all are boiled, then put the sugar in, and let it boil until it becomes a syrup; then put in as many quinces as the syrup will cover, let them boil about thirty minutes, put them on a flat dish to cool, and then more until they are all boiled; then boil the syrup until all the water is boiled out of it. When the quinces are cool, put them into the jars, and strain the syrup while it is hot through a very fine sieve on to the quinces.

QUINCE JELLY.

Prepare the quinces to boil as above directed, cut them into small pieces, boil them one hour, strain the liquor through a fine sieve; measure a pint of liquor to a pound of sugar, boil it about twenty-five minutes, and strain it into the moulds.

QUINCE MARMALADE.

Take the quinces that you have boiled for jelly, mash them with a spoon. To a pound of quinces take a pound of sugar, boil them together until they are well softened, then strain through a coarse sieve and put it up in small jars.

PEACHES.

Weigh to a pound of peaches a pound of sugar, put the peaches into a preserving kettle, and turn on boiling water enough to just cover them, and let them boil ten minutes. Take them out carefully on a flat dish to cool, then peel them with your fingers, to keep the shape; take a little of the water that they were boiled in, add the sugar, and let it boil until it becomes a syrup. Put in a few peaches at a time, so as not to crowd them; when they are done put them on a dish to cool. Lay them carefully into a jar, boil the syrup a few minutes after the peaches are done, and strain it hot over the peaches.

ANOTHER MODE.

Peel the peaches, weigh a pound of sugar to a pound of peaches, strew half the sugar on to the peaches, and let them stand over night. Next day turn off the syrup and add the rest of the sugar; boil the syrup about fifteen minutes, put in the peaches and boil them until they are tender, take them out to cool, then put them up in jars and strain the syrup hot into them; let them stand two or three

days. If the syrup has become thin at the top of the jar, turn the peaches and syrup into the preserving kettle, give them one boil, and put them into the jars when cold. Put paper wet with brandy over the mouth of the jars, and then a bladder over that, and tie them up.

BRANDY PEACHES.

Prepare them as before directed, excepting the sugar; take three quarters of a pound of sugar to one pound of peaches. When they are done, allow a quart of white brandy to a quart of syrup; lay the peaches while they are hot into the cold brandy, then when they are cold put them into the jar; strain the syrup hot through a fine sieve into the brandy, and then put it on the peaches.

PLUMS.

Green Gages.—Take a pound of sugar to a pound of plums; make a syrup of the sugar with a little water, just enough to keep the sugar from burning; put in a few plums at a time, boil them until they are tender, and take them out on a dish to cool. When all are done, put them into jars, then boil the syrup about ten minutes, and strain it on the plums. Let them stand three or four days; if the syrup then appears watery on the top, boil them over again about twenty minutes.

EGG PLUMS.

Pierce the skins of the plums with a large needle. Take a pound of sugar to a pound of plums; boil the sugar to a syrup, and put the plums in while it is hot; boil them until the plums look clear; take them out to cool, and so on until all are done. Put them up for three or four days, as above stated, &c. &c.

DAMSON OR ANY DARK PLUM.

Take a pound of sugar to a pound of plums. Make the syrup, put in the plums, and boil them about thirty minutes. Let them cool. Then put them into jars, and strain the syrup on while it is boiling hot.

CRAB APPLE.

Leave the stem on. Weigh a pound of sugar to a pound of the fruit. Pierce the apples with a large needle. Make a syrup of the sugar; when clear, put in the apples, and boil them thirty or forty minutes. Take them out very carefully, and lay them singly on a dish to cool; when cold, put them into the jars, and strain the hot syrup over them.

CRAB APPLE JELLY.

Put the apples in the kettle, just cover them with water, and let them boil until they are very tender. Mash them with a spoon and strain out the juice. Take a pint of juice to a pound of sugar, boil it thirty minutes, and strain it through a hair sieve.

CRAB APPLE MARMALADE.

Put the apples into the kettle, with just water enough to cover them, and let them boil until they are very soft; mash them up, and strain them through a very coarse sieve. Take a pound of apple to a pound of sugar, boil it half an hour, and then put it into jars.

APPLE JELLY.

Take a dozen good tart apples, cut them into quarters, add a pint of water, and let them simmer about half an hour. Set a sieve over an earthen pan, turn the apples into it, and let them drain; but do not stir the apples after the juice is drained out. Let it stand and settle about half an hour; then take a pint of juice to a pound of white sugar, boil it ten minutes, and strain it into moulds or jars.

The apple can be seasoned and used for apple sauce.

APPLE MARMALADE

Is made the same as the crab apple, except that the apples must be peeled.

RASPBERRY JAM.

Take a pound of fruit to a pound of sugar; put them together into the kettle, and boil it gently one hour, stirring it frequently. Put it up in jars, and let it stand about four days; if in that time the syrup rise at the top, put it in the kettle, and boil it half an hour.

RASPBERRY OR BLACKBERRY JELLY.

Stew the fruit, strain it through a sieve, measure a pint of juice to a pound of sugar, boil it twenty or thirty minutes, and then strain it through a very fine sieve into the jar while it is hot. Let them stand two or three days; then do them up in the same manner as currant jelly.

CURRANT JELLY.

The currants should be ripe, and fresh picked. Put them into a preserving kettle with a very little water, say about a cupful, to prevent them from burning. Let them stew gently until the currants turn white, then strain them through a sieve; they will not require much squeezing. Take a pint of juice to a pound of sugar, put them into the kettle, and boil it thirty minutes. Take a spoonful out on a plate, and set the plate on ice; if it is done, it will stiffen in five minutes. Then strain it through a very fine sieve into small glass jars. Set them in the sun two days. Put a piece of paper wet in brandy on the top, and over this a bladder, and tie them up.

PINEAPPLE.

Peel the pineapple, and cut it in slices about a quarter of an inch thick; take a pound of sugar to a pound of fruit; sprinkle the sugar over the apple, and let it stand until the next day. Then put it into the kettle, and boil it until the apple looks clear. Take out the apple to cool. Give the syrup one boil, and then strain it through a hair sieve on the fruit.

PINEAPPLE JAM.

Peel the apple and weigh it, a pound to a pound of sugar; grate the apple on a coarse grater, put the apple and sugar in the kettle together, and let it boil thirty or forty minutes.

STRAWBERRIES.

Weigh one pound of sugar to a pound of fruit; put the sugar into the kettle with just water enough to prevent its burning, boil to a syrup; then put in as many strawberries at a time as will cover the top of the syrup without crowding them, and let them boil twenty minutes. Take them out carefully, so as not to break them, and put them in a dish to cool separately. When cold, put them into glass jars, and strain the hot syrup through a hair sieve on to them.

The Hovey Seedlings are the best to preserve in this manner, as they are very large. If however they get broken, it would be better to put them back into the kettle and boil them thirty minutes for jam.

ANOTHER WAY TO PRESERVE STRAWBERRIES.

Weigh a pound of fine loaf sugar to a pound of fruit, sprinkle the sugar over the fruit, and let it stand over night. The next day strain off the syrup and boil it about ten minutes; then put in the fruit, and let it boil gently twenty minutes more. Skim out the fruit on a flat dish to cool. When cool, put them in jars, add the syrup, and tie them up tight, with paper dipped in brandy, and a bladder over it.

CODDLED APPLES.

Peel the apples, leaving the stems on, and put as many as will stand into the preserving kettle or saucepan; put in a little water, and let them boil until they are tender. Take them out carefully. Allow a cup of sugar to three apples, put it into the water that they were boiled in, and boil it ten minutes. Peal a lemon very thin in very narrow strips, lay them around the stem of the apple, put them into the syrup, and boil them until they are clear. Put them into the dish in which you send them to the table, and pour the syrup on them. These will not keep more than three or four days.

PEARS.

Peel the pears, boil them in water until they are quite tender, and then take them out on a dish to cool. Make a syrup of white sugar. A few pieces of ginger and a slice of lemon make a nice flavor to the syrup. Put in the pears, and boil them gently until they are quite clear; the time depends on the size; if they are small, they require about thirty minutes. If to keep all winter, allow a pound of sugar to a pound of fruit.

STEWED PEARS.

Take large honeyed pears, and peel, core and quarter them. Take two quarts of the pears, a pint bowl of sugar, a pint of water, and put all this into a preserving kettle or saucepan. Cover it tight, and stew gently one hour.

The two following receipts are very nice dishes to be served between dinner and dessert, or for supper:

WELCH RAREBIT.

Cut a pound of cheese in slices, a quarter of an inch thick, put a piece of butter the size of an egg in a small frying pan, lay in the cheese, cook it about five minutes, add two eggs well beaten, a dessert-spoonful of mixed mustard, a little pepper, stir it up, have ready some slices of buttered toast, turn the cheese over it, and send it to the table very hot. It is also very good cooked without the eggs.

A DISH OF MACARONI.

Put to soak in milk and water a pint bowl full of macaroni two or three hours, butter a pie dish, put in a layer of the macaroni, a layer of grated cheese, a little butter, pepper and salt, another layer of macaroni and another of cheese and seasoning, until the dish is full. Set it in the oven to bake half an hour.

FOR THE SICK.

A DINNER FOR A DYSPEPTIC.

A FRESH cod's head well cleaned, put it in a saucepan with a pint of water, a little salt, and let it simmer gently two hours; dredge in a very little flour,

a small piece of butter, a little more water if necessary, and let it simmer another hour. This is very nutritious, and very easy of digestion.

BEEF TEA.

Take a slice of beef weighing half a pound, cut it in pieces half an inch thick, half broil it, put it on a plate, sprinkle it with a little salt, cut it in pieces an inch square, put it into a pitcher, and turn in a pint of boiling water. Cover it up tight, let it stand fifteen minutes, and strain it into a bowl.

CHICKEN BROTH.

Cut up a chicken, put it into an iron pot with two quarts of water, one onion, two table-spoonsful of rice, a little salt, and boil it two hours; then strain it through a sieve. This will make one quart.

CALF'S FOOT BROTH.

Take two feet, break them up, and put them into an iron pot with two quarts of water, one onion, one carrot, and a little mace and salt. Boil it two or three hours. If the water boils away, add more. This will make one quart. When it is done, strain it, and add a cup of good wine and a tea-spoonful of India soy.

MUTTON BROTH.

A small scrag of mutton boiled two or three hours in two quarts of water with a little rice, an onion, and a little salt.

INDIAN MEAL GRUEL.

Boil a pint of water in a saucepan, mix two spoonsful of Indian meal in a little cold water, and stir into the boiling water, season it with salt, and boil fifteen minutes. Stir it frequently. Sometimes add a cup of milk, a little sugar, white wine, and a nutmeg.

Oatmeal gruel is made in the same way, except it must be boiled twenty minutes.

MILK PORRIDGE.

Take half a pint of boiling water; mix a large spoonful of flour in a little cold water, stir it into the water while it is boiling, and let it boil fifteen minutes; then add a tea-cupful of milk, a little salt, and give it one boil.

TO BOIL TAPIOCA AND SAGO.

Soak a cup full in cold water one or two hours, then wash it out, put it into a saucepan with one quart of water, let it boil until the water is absorbed; add a little salt.

TO MAKE TOAST WATER.

Toast some slices of bread quite brown, put them into a pitcher, and pour on them boiling water, and let it steep.

APPLE WATER.

Roast very well two or three apples, put them into a pitcher, turn on some boiling water, and add a little sugar.

A VERY STRENGTHENING DRINK.

Beat the yolk of a fresh egg with a little sugar, add a very little brandy, beat the white to a strong froth, stir it into the yolk, fill up the tumbler with new milk, and grate in a little nutmeg.

MULLED WINE.

Take a bottle of Madeira or sherry wine, a pint and a half of water, and put it to boil in a teakettle; while the wine is boiling, beat up the yolks of twelve eggs, add one pound of fine white sugar, and a grated nutmeg, stir it all together; beat the whites to a froth, and beat it into the yolks; when the wine is boiled, hold the teakettle as high as possible and turn the wine on, stirring the eggs constantly; then turn it from one pitcher to another until it is all mixed.

MILK PUNCH.

Take two spoonsful of brandy, a little sugar, and half a tumbler of hot water; fill it up with milk, and grate in a little nutmeg.

RENNET WHEY.

Soak a piece of rennet, two inches square, in half a cup of water two or three hours, warm a pint of new milk lukewarm, turn in the rennet water, stir it up, and let it stand half an hour; cut the curd, let the whey separate from the curd, strain it off, and you will have nearly a pint of clear whey.

WINE WHEY.

Boil half a pint of new milk, while it is boiling put in a cup of white wine, stir it up, turn it into a bowl and let it stand about ten minutes; turn it off from the curd, and flavor it as you like with sugar.

MAKING PICKLES.

CUCUMBERS.

Get very small cucumbers, wipe them clean, lay them into stone jars, allow one quart of coarse salt to a pail of water; boil the salt and water until the salt is dissolved, turn it boiling hot on the cucumbers; cover them up tight and let them stand twenty-four hours. Turn them into a basket to drain. Boil as much of the best cider vinegar as will cover the cucumbers, wash out the jars, put the cucumbers into them, turn on the vinegar boiling hot, cover them with cabbage leaves, and cover the jars tight. In forty-eight hours they will be fit for use.

Any kind of pickles are good made in the same way.

MANGOES.

Cut out a small strip at the side and take out the seeds, fill them with very small onions, horseradish,

mustard seed, cloves and peppercorns. Replace the piece taken out, tie them up tight, prepare them the same as cucumbers, only they should remain in the salt and water forty-eight hours instead of twenty-four.

USEFUL HINTS.

Pieces of stale bread should be kept clean and dry. Every two or three days put all the small pieces you have on a tin sheet, and set it in the oven with the door open to dry. When very dry, pound them fine, and sift them through a coarse sieve or fine cullender. The fine crumbs are good to use in frying; the coarse ones are good for puddings. The soft part of pieces of bread should be used for dressing for meats, which would save cutting a whole loaf for that purpose. If care is taken of the pieces of bread in a family, a great saving may be made, for bread is a large item in family expenses. Soft crackers pounded make the best crumbs to use in frying, also in scalloping oysters.

The drippings of beef and pork, clarified, is very nice to fry in, instead of lard or butter. To clarify it, put the drippings into an iron pot; to a quart of fat allow half a pint of cold water; let it boil until

the water is boiled out, which may be known by its not bubbling. When the water has evaporated, strain it into an earthen pot, and keep it in a cool place for use.

The fat from soup stock, and all other fat that with proper care accumulates in a kitchen, may be used for making soft soap with but very little trouble, and a great saving may be made thereby, as it is much better than the soap that you get in exchange for your house grease.

To make Soft Soap. — Take seventeen pounds of potash to twenty of grease; lay the potash at the bottom of the barrel; boil the grease, and pour it on; put in two pailsful of scalding water, and stir it all together. Fill up the barrel the next morning with cold water, stir it up from time to time, and in three days it will be fit for use.

THE BEST SEASONS FOR THE DIFFERENT KINDS OF MEAT AND FISH.

The best season for Beef — from January to May. March is the best month for packing beef.
Tripe — all the Winter months.
Pork — to roast, Winter.
Pigs — to roast, from 1st of May to middle of June.
Veal — from 1st of May to last of June.
Lamb — from 1st of June to 1st of September.
Mutton — February to May.
Wild Birds — from 1st of October to December, except Brant; in May, Brant are the best.
Turkeys — December and January.
Chickens — September and October.
Geese — October and November.
Green Geese, Ducks, and young Chickens — May and June.

FISH.

Fresh Cod Tongues — Winter.
Cod and Haddock — 1st of October to 1st of May.
Halibut — from February to July.
Black Fish — July to November.
Pickerel and Smelts — all Winter months.
Mackerel — May to October.
Salmon — April to August.
Salmon Trout — in Spring months.
Lobster — April to August.

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